

RECIPES

WOMAN'S CLUB

• SAN MATEO •





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Recipes

of the

Woman's Club of San Mateo



San Mateo, California
1909

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WOMAN'S CLUB OF SAN MATEO

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Thanks

"I never ate a better cake than that; you must give me the recipe for it," and a hundred similar complimentary references to the "good things" served at the "Teas" of The Woman's Club of San Mateo, inspired the publication of these "Recipes" in book form.

The compilers are under so many obligations to the Club members who have contributed these "tried and true" formulas of favorite dishes, and to the friends of the Club who have so liberally assisted by appropriate advertising matter, that this expression of high appreciation is impelled as a "Thank you very much" to one and all.

"Recipes of the Woman's Club of San Mateo" is the work of the Home Economic Section—Department of Economics—and is commended to all lovers of good things to eat and drink as a labor of love.

RECIPES CONTRIBUTED BY
MEMBERS OF THE
WOMAN'S CLUB OF SAN MATEO

COMPILED BY
MAY ROBINSON THOMAS
DIETITIAN

Recipes of the Woman's Club of San Mateo

Soups

BROWN SOUP STOCK

6 lbs. shin beef	1 sprig marjoram
3 qts. cold water	2 sprigs parsley
$\frac{1}{2}$ teaspoon peppercorns	Turnip, $\frac{1}{2}$ cup cut in dice
6 cloves	Onion, $\frac{1}{2}$ cup cut in dice
$\frac{1}{2}$ bay leaf	Celery, $\frac{1}{2}$ cup cut in dice
3 sprigs thyme	Carrot $\frac{1}{2}$ cup cut in dice
1 tablespoon salt	

Wipe the beef and cut the lean meat in inch cubes. Brown one-third of the meat in hot frying pan in marrow from a marrow-bone; put remaining two-thirds with bone and fat in soup kettle; add water and let stand for thirty minutes. Place on back of range, add browned meat and heat gradually to boiling point. As scum rises it should be removed. Cover and cook slowly six hours, keeping below the boiling point during cooking. Add vegetables and seasonings; cook one and one-half hours; strain and cool as quickly as possible.

WHITE SOUP STOCK

4 lbs. knuckle veal	$\frac{1}{2}$ teaspoon pepper corn
2 qts. cold water	1 onion
1 tablespoon salt	2 stalks celery
1 blade mace	

Wipe meat, remove from bone and cut in small pieces; put meat, bone, water and seasonings in kettle, heat gradually to the boiling point; skim frequently; simmer four or five hours and strain. If scum has been carefully removed and soup is strained through double thickness of cheesecloth, stock will be quite clear. The water in which a fowl or chicken is cooked makes White Stock.

BAKED BEAN SOUP

1 cup cold baked beans	$\frac{1}{2}$ cup stewed and strained tomato
1 pt. water	
1 slice of onion	2 tablespoons butter
1 stalk of celery	2 tablespoons flour
1 tablespoon Chili sauce	Salt and pepper

Put beans, onions, water and celery in saucepan. Bring to boiling point and simmer thirty minutes. Rub through a sieve; add tomatoes and Chili

sauce; season to taste with salt and pepper and bind with butter and flour cooked together.

STRING BEAN SOUP

4 cups white stock	$\frac{1}{4}$ cup flour
2 qts. string beans	$\frac{1}{4}$ cup butter
2 cups scalded milk	Salt and pepper

Cook beans until soft in boiling salted water to cover, drain and rub through sieve; add pulp to the white stock, then milk; bind and season with salt and pepper. Garnish with Fritter Beans.

FRITTER BEANS

1 egg	$\frac{3}{4}$ teaspoon salt
2 tablespoons milk	$\frac{1}{2}$ cup flour

Beat egg until light; add milk, salt and flour, put through colander or pastry tube into deep hot fat and fry until brown; drain on brown paper.

Boston Cooking-School Cook-Book

CLAM BROTH

12 small hard-shell clams	$\frac{1}{2}$ cup scalded milk
$\frac{1}{2}$ pt. clam juice or hot water	1 walnut of butter

A pinch of cayenne

Drain the clams and chop fine; add the clam juice with cayenne and butter; simmer thirty minutes; add scalded milk; strain and serve. Excellent for invalids.

Mrs. J. C.

LOBSTER BISQUE

2 lbs. lobster	$\frac{1}{4}$ cup butter
2 cups cold water	$\frac{1}{4}$ cup flour
4 cups milk	$1\frac{1}{2}$ teaspoons salt

A few grains of cayenne

Remove meat from lobster shell; add cold water to body bones and tough end of claws cut in pieces; bring slowly to the boiling point and cook twenty minutes; drain reserve liquor and thicken with butter and flour cooked together; scald milk with tail meat of lobster finely chopped; strain and add to liquor. Season with salt and cayenne, then add tender claw meat cut in dice and body meat. When coral is found in the lobster wash, wipe, force through fine strainer, put in mortar with butter, work until well blended, then add flour and stir into soup. If a richer soup is desired White Stock may be used in place of water.

Boston Cooking-School Cook-Book

SPLIT PEA SOUP

1 cup split peas
4 cups water

$\frac{1}{2}$ cup ham scraps and bone
3 cloves

Salt and paprika

Wash the peas and soak them over night in the water. In the morning add the ham scraps and bone, salt and paprika to taste and cloves. Add more water during the cooking if necessary. Boil three to four hours and strain.

M. R. T.

POTATO SOUP

2 large potatoes

1 small onion

1 tomato

A little celery

1 large green pepper (not the seeds)

Parsley

1 tablespoon flour

2 tablespoons butter

$\frac{1}{2}$ cup rich cream

Pepper and salt to taste

Chop the potatoes, onion, tomato, celery, parsley and green pepper all fine; add the salt and enough water for soup; cook well and mash through a coarse strainer; thicken with the flour and butter rubbed to a smooth paste. Just before serving add half a cup of rich cream and let the whole come to the scalding point; have a few discs of bread browned in butter for each plate.

Mrs. W. A.

TOMATO SOUP

2 cups peeled tomatoes

1 cup water

1 teaspoon sugar

$\frac{1}{2}$ a bay leaf

4 cloves (whole cloves)

$\frac{1}{2}$ teaspoon paprika

1 stalk of celery, or

$\frac{1}{2}$ teaspoon celery seed

$\frac{1}{2}$ of a small onion

$\frac{1}{2}$ teaspoon salt

1 tablespoon butter

$\frac{1}{2}$ tablespoon flour

Minced parsley

Boil the ingredients, except butter and flour, fifteen minutes; add the butter and flour rubbed to a paste; boil five minutes longer; strain and serve with bread sticks.

M. R. T.

TURKISH SOUP

5 cups brown soup stock	10 pepper-corns
$\frac{1}{4}$ cup rice	$\frac{1}{4}$ teaspoon celery salt
$1\frac{1}{2}$ cups stewed and strained tomatoes	2 tablespoons butter
2 slices onion	$1\frac{1}{2}$ tablespoons flour
	A bit of bayleaf

Cook rice in brown stock until soft; cook bayleaf, onion, pepper-corn and celery salt with tomatoes thirty minutes; combine mixtures; rub through a sieve and bind with butter and flour cooked together; season with salt and pepper.

VEAL AND SAGO SOUP

$2\frac{1}{2}$ lbs. lean veal	2 cups scalded milk
3 qts. cold water	Yolks of four eggs
$\frac{1}{4}$ lb. pearl sago	Salt and pepper

Order meat from market very finely chopped. Pick over and remove particles of fat. Cover meat with water; bring slowly to the boiling point and simmer two hours, skimming occasionally. Strain and re-heat. Soak sago one-half hour in sufficient water to cover; stir into hot stock; boil thirty minutes; add milk, then pour mixture slowly on yolks of eggs slightly beaten. Season with salt and pepper.

Boston Cooking-School Cook-Book

VEGETABLE SOUP

1 qt. brown stock (unseasoned)	1 green pepper
$\frac{1}{3}$ cup carrots	$\frac{1}{2}$ clove of garlic
$\frac{1}{3}$ cup turnips	1 cup tomatoes
$\frac{1}{2}$ cup celery	$\frac{1}{2}$ a bayleaf
$\frac{1}{2}$ cup cabbage or Brussels sprouts	$\frac{1}{2}$ tablespoon finely chopped parsley
$\frac{1}{2}$ of an onion	2 tablespoons pearl barley
Salt and pepper	

Wash and pare vegetables, then chop coarsely in the meat chopper and add to boiling stock; season with salt and pepper and boil for one hour; barley should be carefully washed and put into cold stock before it is put on to cook.

M. R. T.

ONION CREAM SOUP

Fry six onions in butter with Chili to taste, until of a light brown, using a tablespoon of butter; add a pint of sweet milk and a quart of boiling water and one teaspoon of sugar; cook slowly one hour; strain through a sieve; add four eggs beaten to a froth; (the eggs can be dispensed with for ordinary use). Add one tablespoon cornstarch mixed with water just before taking off the fire. Put small cup of cream in a heated soup-tureen, then pour the soup over it; serve with dice of toasted bread.

CREAM OF ASPARAGUS SOUP

White soup stock for the cream of asparagus is prepared as follows: three pounds shin of the veal, two and one-half quarts of cold water, six whole cloves, six black peppers, a bunch of sweet herbs, one inch blade of mace, one sprig of parsley, one stalk of white celery, one carrot, one onion and one turnip chopped. Soak the meat one and one-half hours before heating then add vegetables, spices and herbs; simmer two hours and strain. When cold remove the fat.

Take one cup of boiled rice and three cups of cooked asparagus tops and put through a sieve; add one pint of cream, one-half teaspoon white pepper and one teaspoon salt; cook in double boiler, add the white stock and one-half cup of whole cooked asparagus tops. Serve with cheese crackers.

MARROW BALLS FOR SOUP

Put marrow on ice—ten cents worth—twenty minutes before using; cream marrow until soft and smooth; stir in one egg; add enough cracker meal to stick it together; not too stiff. Season with salt, pepper and nutmeg. Shape into small balls. Try one, and if it holds together put in soup fifteen minutes before serving.

Mrs. Shuman

CHEESE CRACKERS

Take as many crackers (Saltines) as desired, spread very thinly with butter, grate eastern cream cheese on top of butter and sprinkle on this a little cayenne pepper; place on tins, put in oven and let remain until cheese is toasted to a light brown.

Mrs. Jury

Sweet and Savory Salads

BANANA SALAD

3 bananas	$\frac{1}{2}$ cup lemon juice
1 cup sugar	2 tablespoons sherry

Heart leaves of lettuce

Slice bananas lengthwise and then crosswise; make a sauce of the sugar, lemon juice and sherry; in this put the prepared bananas and allow to stand on the back of the stove for several hours; chill before serving and place on the lettuce with the sauce poured over. To be served as a first course at a ladies' luncheon.

Mary Robinson Thomas

CHERRY SALAD

Carefully remove the pits from large black oxheart cherries (Californias). Insert a peanut in each and thoroughly chill. Form cups of heart-leaves of lettuce; place a pyramid of cherries in each. Serve with mayonnaise dressing. Very dainty.

Mrs. Emerson

CREAMED CABBAGE

1 small cabbage	3 tablespoons vinegar
1 tablespoon salt	1 cup cream

1 cup sugar

Chop the cabbage very fine; sprinkle with the salt and let it stand a half hour; then squeeze in your hands till dry. Add the sugar, vinegar and cream. (Lily or Carnation does very well). Put this mixture in a tall can or pitcher and beat until creamed.

Mrs. Seibert

EGG SALAD

6 hard cooked eggs	2 small onions
1 doz. medium sized potatoes	Cream salad dressing.

Shell the eggs and peel the potatoes and cut in dice; add the onions sliced; put first a layer of one and then of the other until all is used. Pour over it the salad dressing.

Mrs. Hagen

STUFFED EGGS

6 hard-cooked eggs	1 tablespoon chopped parsley
6 anchovies	1 green onion (minced)
6 olives	$\frac{1}{2}$ slice of milk bread without crust moistened in milk

Cut eggs lengthwise and remove yolks; make a smooth paste of onion and parsley rubbed together; add olives, bread, yolks and anchovies and two tablespoons of mayonnaise. Fill the whites with this paste; arrange on a platter; garnish with lettuce, mayonnaise and paprika.

Mrs. Aubert

Note: Eggs to be properly cooked should never be allowed to boil; for soft-cooked eggs bring the water to the boiling point, allow the eggs to stand in this, covered, on the back of the stove for from five to six minutes. For hard-cooked eggs bring the water to the boiling point and allow the eggs to stand in it, covered, on the back of the stove forty-five minutes.

M. R. T.

GERMAN HERRING SALAD

3 salt herring	3 cold boiled potatoes
2 small pickles	1 cup of chopped celery
1 onion	2 apples
3 beets (boiled)	2 hard-cooked eggs

Chop all ingredients fine; add vinegar and a little mayonnaise; serve on lettuce; garnish with chopped beets, hard-cooked eggs and parsley. The herring should be soaked in water for twelve hours and boned.

Mrs. Boldemann

HOLLAND HERRING SALAD

6 Holland herring	3 hard-cooked eggs
$1\frac{1}{2}$ lbs. veal	Small bottle of capers
4 small onions	1 spoon olive oil
4 good-sized apples	1 tablespoon sugar
6 medium sized pickles	$\frac{1}{2}$ cup vinegar

Season to taste; chop all very fine and mix. Soak herring over night.

Mrs. B. E. C. R.

LETTUCE LEAVES—GENOESE FASHION

8 anchovies	Chopped beets
2 hard-cooked eggs	Parsley
8 lettuce leaves ($2\frac{1}{2}$ inches long)	Paprika
Capers	Mayonnaise

Separate fillets of anchovies into bits; add the eggs cut in tiny cubes; season with paprika and mix with enough mayonnaise to hold the bits together. Upon each lettuce leaf dispose a teaspoon of the mixture, packing it closely; then mask and cover neatly with mayonnaise; garnish with capers, beets and parsley. Serve one to each person on a tiny plate, as an appetizer for a ladies' luncheon. (To be eaten with the fingers). Anchovies put up in oil are ready for use; those preserved in salt need to be freshened by standing some hours in either milk or water.

Boston Cooking-School Magazine

MACEDOINE ASPIC SALAD

$\frac{1}{2}$ package gelatine	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup water	A dash of cayenne
$\frac{1}{4}$ cup vinegar	1 cup of celery
$\frac{1}{2}$ lemon	$\frac{1}{2}$ cup cabbage
$\frac{1}{2}$ pint boiling water	$\frac{1}{2}$ cup sweet red peppers

Lettuce

Soak gelatine in water; add the vinegar, lemon juice and boiling water; salt and pepper. Have ready the celery, cabbage and sweet red peppers cut very fine. When gelatine begins to harden, stir in these ingredients. Turn into individual moulds to harden. Serve on lettuce leaves with mayonnaise dressing.

M. R. T.

NUT SALAD

$\frac{1}{2}$ pt. walnuts	A sprig of parsley
1 pt. soup stock	12 mushrooms chopped fine
1 bay leaf	Lettuce or chickory
2 tablespoons chopped onion	1 orange
1 tablespoon chopped carrot	French dressing

Shell the walnuts, keeping the kernels in perfect halves; cover with boiling water; boil for five minutes; then remove skins carefully from all the little crevices. Put the walnuts into a saucepan, cover with a pint of stock; add the bay-leaf, onion, carrot and parsley. Simmer gently for twenty minutes and then drain; stand away until cold. When ready to serve line salad

bowl with lettuce or chicory, cut an orange into halves and scoop out the pulp. Put this pulp over the lettuce leaves, then a sprinkling of mushrooms, then the walnuts, then the remaining mushrooms. Cover with French dressing, mix and serve. This salad is exceedingly nice to serve with game course.

Mrs. McCarthy

Note: Presumably the mushrooms have been cooked.

M. R. T.

POTATO SALAD

1 doz. small potatoes	Parsley
1 small bunch celery	2 cucumbers
1 large onion	Mayonnaise dressing
Lettuce leaves	

Boil potatoes with the jackets on; when cold, slice. Chop the celery fine, also the onion and parsley. Cucumbers cut in small pieces the size of dice, which have been left standing a couple of hours covered with salt. Mix altogether and cover with enough mayonnaise dressing to make very moist; garnish with lettuce leaves.

Mrs. Usher

SUNDAY NIGHT SALAD

1 slice of halibut (1½ in. thick)	1 teaspoon salt
Chopped onion	1 tablespoon lemon juice
1 bay-leaf	Lettuce
½ teaspoon celery seed	Sauce tartare or cooked mayonnaise dressing

Put a piece of cheesecloth into the bottom of the baking-pan; lay the slice of halibut on top; sprinkle over a little chopped onion, a broken bay-leaf, celery seed, salt and lemon juice. Stand in a cool place for thirty minutes. Place on stove, cover with boiling water and allow it to simmer for twenty minutes. Lift the cheesecloth carefully, draining the fish. When the fish is dry turn it on the serving-dish, remove the outside skin and stand it in the refrigerator until serving time, then garnish with lettuce leaves and pass a bowl of either sauce with it.

Mrs. McCarthy

SHRIMP AND PIMENTO SALAD

1 can pimentos	Lettuce
1 can shrimps	Mayonnaise

Lay the pimentos into cold water for five minutes, then drain and dry; rinse the shrimps in cold water and dry. Shred each and mix with mayonnaise dressing. Serve on lettuce leaves.

Mrs. H. C. Ross

SHRIMP IN ASPIC SALAD

1 box Knox's gelatine	1 teaspoon butter
1 cup cold water	2 or 3 Chili peppers
1 qt. boiling soup stock	Pepper
1 cup tomato sauce	Salt

Soak the gelatine in cold water; add the boiling soup stock and tomato sauce. For the tomato sauce boil the tomatoes and the butter, pepper, salt and Chili peppers; strain. Pour first a little liquid in the moulds (which have been previously wet with cold water) then shrimps, and so on until mould is full. Make the day before, or early in the morning for dinner. Serve on lettuce with mayonnaise and bread-and-butter sandwiches. (The gelatine should begin to stiffen before it is put into the moulds).

Mrs. Marks

SHRIMP OR CRAB SALAD

6 medium sized tomatoes	Garlic
1 large crab or a quart of shrimps	Parsley
2 or 3 stalks of celery	3 hard-cooked eggs
Mayonnaise dressing	

Scoop out the inside of the tomatoes and place them individually on lettuce leaves; add the celery chopped fine to the crab or shrimps, also a mere suggestion of garlic and minced parsley and the eggs; mix altogether with mayonnaise dressing and fill tomatoes.

Mrs. Bonner

WALNUT AND ORANGE SALAD

2 cups sliced oranges	Mayonnaise
1 cup of walnuts	Lettuce, or watercress.

Remove the peel of the oranges and separate into carpels; slice walnuts very thin, mix with mayonnaise; serve on lettuce or watercress. Particularly nice with game.

Miss Janssen

PIMENTO SALAD

1 doz. pimentos	1 small onion
4 celery roots	Salt
1 large green apple	Cayenne
3 stalks of celery	Mayonnaise
Lettuce	Olives

Boil the celery roots until tender; when cold chop fine with the apple, the celery and the onion; season with salt and a dash of cayenne pepper, mix with mayonnaise and fill pimentos, masking the top with mayonnaise and a small white leaf of lettuce and an olive. Place on crisp lettuce and serve.

Mrs. Jennings

POTATO SALAD

Chop the required amount of cold potatoes, onions and celery and mix with these a dressing made of one tablespoon each of butter and flour, one cup of vinegar and one beaten egg; cook in a double boiler until it thickens; let this cool; add an equal amount of whipped cream and garnish the salad with hard-cooked eggs.

Mrs. Nickerson

SARDINE SALAD

Remove bones from one dozen sardines; mix four hard-cooked eggs finely chopped, twelve pimolas finely chopped, and three pickles finely chopped with one wine glass of mayonnaise; serve sardines on lettuce and dot over them teaspoons of the egg mixture.

SWEETBREAD SALAD

Marinate one cup each of cold cooked sweetbreads, celery and cucumbers; chill one hour; drain, mix with mayonnaise, serve on lettuce leaves and garnish with pimentos.

Mrs. R. J. J.

Salads

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Salad Dressing and Relishes

SALAD DRESSING

2 eggs	1 tablespoon butter
$\frac{1}{2}$ cup vinegar	1 teaspoon salt
$\frac{1}{2}$ cup sugar	1 teaspoon pepper
	1 teaspoon mustard

Beat the eggs, stir in the ingredients and cook in a double boiler until thick as cream. When cold pour over chopped cabbage or celery.

Mrs. Shoup

SALAD DRESSING

$\frac{1}{2}$ teaspoon mustard	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ teaspoon salt	1 teaspoon vinegar
$\frac{1}{2}$ teaspoon sugar	3 tablespoons olive oil
4 tablespoons L. & P. Worcestershire sauce	

Mix mustard, salt, sugar, pepper and vinegar until smooth; add gradually the olive oil and Worcestershire sauce stirring well.

This salad dressing will keep.

Mrs. Trowbridge

SALAD CREAM MAYONNAISE

2 tablespoons dry mustard	2 unbeaten eggs
1 teaspoon salt	$\frac{1}{2}$ cup vinegar
1 teaspoon sugar	$\frac{2}{3}$ cup milk

Wet with enough hot water to mix. Drop in all the oil it will contain, slowly beating all the time; add the eggs, vinegar and milk gradually; beat well. Cook in double boiler, stirring constantly until it thickens. Will keep for a number of days.

Mrs. F. Bain

DRESSING FOR CABBAGE

1 teaspoon salt	1 tablespoon butter
$\frac{1}{2}$ teaspoon mustard	4 tablespoons cream
2 tablespoons sugar	6 tablespoons vinegar
2 eggs	

Cook all the ingredients except the vinegar in double boiler until thickened, then add vinegar gradually; cook a very little longer; cool and mix with chopped cabbage.

M. R. T.

SALAD DRESSING FOR CABBAGE OR MINCED VEGETABLES

1 cup vinegar	3 egg yolks
1 cup sugar	1 teaspoon celery seed
$\frac{1}{2}$ cup butter (scant measure)	1 teaspoon salt
1 teaspoon cornstarch	

Heat all except cornstarch and eggs; when hot thicken with corn starch and add the eggs well beaten. Onion and mustard may be added to the dressing.

Mrs. C. J. B.

FRENCH MUSTARD

3 tablespoons mustard	1 teacup cider vinegar
1 tablespoon sugar	1 tablespoon olive oil
1 egg	

Work the mustard and the sugar together until smooth; then beat in the egg and the cider vinegar a little at a time, working it all smooth; then set on stove and cook three or four minutes, stirring all the time; when cool, add one tablespoon of olive oil, taking care to get it all thoroughly worked in and smooth.

Mrs. Beck

CHEESE STRAWS TO SERVE WITH SALAD

2 oz. grated Parmesan cheese	Yolk of one egg
2 oz. flour	Salt
2 oz. butter	Cayenne

Make a paste of the cheese and flour, butter and yolk of egg, salt and pepper. Roll out the paste until about one-eighth of an inch thick; cut into very narrow strips and place on buttered tin; bake ten minutes in a hot oven.

Mrs. Beretta

Meats

COLD MEAT CAKES AND GREEN PEAS

Chop cold meat of any kind, mix with cold boiled rice or any left-over mix with few beaten eggs, a little milk, season to taste and bake in gem-pans fifteen minutes; serve on platter with green peas and gravy to taste.

Mrs. Eckley

BEEF AND KIDNEY PIE

2 beef kidneys	Parsley
Salt	Round steak
Butter	4 tablespoons flour
Onion	2 tablespoons vinegar

Cover the beef kidneys with water and plenty of salt; let stand two hours and wash well; cut in dice, rejecting the tubes and the purplish cores; saute with butter, onion, parsley and ten cents' worth round steak cut in dice; sprinkle in the flour and add the hot water (two cups) then the vinegar and cook until tender; put in a deep baking dish, cover with pie-crust and bake until brown.

Mrs. Metzgar

BEEF AND KIDNEY PUDDING

1 lb. rump steak	Pepper
$\frac{1}{2}$ lb. kidneys	Salt
	Flour

Cut the steak in short, thick pieces; line a basin with suet paste; lay in the kidneys, the steak and a small onion chopped; pour over a little water and cover the top securely with paste; dip a cloth in boiling water, dredge with flour; tie up the pudding and boil three hours.

Paste: $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. suet, 1 teaspoon baking powder and cold water to mix to a stiff dough.

Mrs. Aldwell

EXETER STEW

1 tablespoon drippings	$1\frac{1}{2}$ cups cold water
$\frac{1}{2}$ small onion	$\frac{1}{2}$ teaspoon salt
1 tablespoon flour	3 cloves
1 lb. round steak cut in small pieces	

Heat drippings in sauce-pan; cook onion in them to a golden brown; add the flour and stir until smooth, cook until frothy; add water and cook until

it boils; add meat, salt and cloves; simmer for two and one-half hours; boil the last twenty-five minutes while the savory balls are cooked.

SAVORY BALLS

$\frac{1}{2}$ cup flour	$\frac{1}{2}$ teaspoon thyme
$\frac{1}{4}$ teaspoon baking-powder	1 teaspoon parsley (minced)
$\frac{1}{6}$ cup finely chopped suet	1 pinch salt
Milk enough to make soft dough	

Sift dry ingredients, rub in suet and parsley; add milk gradually, using a spatula; turn on floured board and make in small balls; bring stew to boiling point, put in balls, cover closely and boil twenty-five minutes.

Mrs. F. G. S.

HAMBURG STEAKS

One pound of lean, raw, round steak put through the meat-chopper twice, removing all fibre possible; to this add one egg, half a teaspoon salt, one-fourth teaspoon pepper, dash of nutmeg, two tablespoons sifted flour and one-fourth cup cold water; form into small balls and flatten; dredge with flour and saute them in plenty of butter; make a thick sauce by adding a tablespoon of flour to the butter used in the saute pan; let it brown, then add slowly a little milk; season with salt and pepper; drop sauce on each cake without spreading it; garnish with watercress. These steaks can be made from the end pieces of steaks.

Mrs. Andrews

VEAL (New Way)

Take veal from the breast, cut in small pieces and saute with six slices of salt pork until brown, then add hot water, a pinch of mace, very little salt, pepper, finely chopped onion, parsley and small piece of sage; cook until tender, thicken with flour and add one can of French mushrooms, cup of hot milk and serve with dumplings or hot biscuits.

VEAL BIRDS

Take slices of veal from the loin cut very thin and pound until about one-fourth of an inch thick; trim into two and one-half by four inch pieces; chop the trimmings with a small piece of salt pork, add half as many bread-crumbs, season with salt, pepper, onion and thyme; spread on each slice of meat, roll up tightly and tie with a string; dredge with flour, salt and pepper and fry in hot fat until brown, then simmer with one cup of water poured over it for two hours.

Mrs. C. M.

BOILED HAM SOUTHERN STYLE

Soak a ham twelve hours and boil in enough water to cover it adding one pint of white wine vinegar; allow it to cool in the water it has boiled in, then remove the skin and trim carefully; beat into the yolk of one egg one teacup of brown sugar; spread this over the ham until the top is covered, then place in the dripping pan and pour one pint of white wine vinegar over it; bake one hour, basting frequently with the vinegar; this gives it a flavor like Champagne.

Mrs. A. B. E.

CURRY OF LAMB, VEAL OR CHICKEN

One tablespoon butter; in this brown two tablespoons minced onion and a half a clove of garlic minced; add to this one tablespoon flour and allow it to brown; add a cupful of hot water or hot stock; add one cup of meat diced; one teaspoon curry powder; one teaspoon salt. Serve with rice and quarters of lemons.

M. R. T.

YORKSHIRE PUDDING

3 eggs
1 pt. milk

1 scant cup flour
1 teaspoon salt

Beat eggs well; mix with milk; sift flour into a bowl, pour the eggs and milk into the flour gradually and bake in roast beef gravy, the more gravy the better. Bake for ten minutes before opening the oven door. This pudding is baked in the roast-beef pan after the roast is finished and served with the beef.

Mrs. Selig

GERMAN NOODLES

Into two beaten eggs and one tablespoon water, stir sifted flour and one-half teaspoon salt to make a stiff dough; turn out on floured board and knead, adding as much flour as can be kneaded in; cut in three portions and roll each portion very thin and place aside to dry; when ready to cut, roll the sheet of paste and cut fine with a sharp knife; cook ten minutes in plenty of salted boiling water; strain through colander. Take one cup of stale bread crumbs, fry brown with generous slice of butter; heap noodles in platter with browned crumbs spread thickly over them. Serve with fricassee chicken or veal.

Mrs. F. L. O.

TURKEY DRESSING

1 lb. fresh pork	1 tablespoon Worcestershire sauce
$\frac{1}{2}$ lb. veal	1 egg
1 loaf stale bread crumbs	Salt
1 box truffles (small)	Pepper
1 can chestnuts	Nutmeg
Grated onion	Marjoram

The pork should be both lean and fat; this and the veal should be chopped in the meat chopper twice; add a little water and mix in the bread-crumbs; (more bread-crumbs may be needed) then add the truffles sliced thin, the chestnuts, a small amount of grated onion, the Worcestershire sauce, egg, salt pepper and a very little nutmeg, marjoram or any savory; mix altogether well; one-half pound of fresh chestnuts may be used in place of the canned chestnuts; these must be boiled, skinned and chopped fine.

Mrs. Andrews

Meats

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Poultry and Game

FRICASSEE OF FOWL

Half roast a good sized chicken; take from oven and carve very neatly; remove the skin, keep the trimmings and put the nice pieces of chicken aside until wanted; then put into a saucepan a slice of bacon cut in dice, two carrots and a small onion sliced, a green pepper cut in small pieces, a sprig of parsley, a bay-leaf, thyme and salt to taste, and one tablespoon of butter. Let these simmer together for about twenty minutes and when well browned add a tablespoon of flour; let it cook thoroughly; then add a pint and one-fourth of stock and a wine-glassful of Marsala; then add the trimmings of the chicken, with the back cut up in small pieces and let the whole simmer for thirty minutes; strain and when cold put in the pieces of chicken and warm them up gradually by letting them simmer in the sauce for about three-quarters of an hour; serve as hot as possible, garnish with small slices of toast.

Mrs. C. McCarthy

FRICASSEE CHICKEN (SPANISH STYLE)

Chicken	$\frac{1}{2}$ cup pitted olives (ripe)
Olive oil	1 can mushrooms
1 large onion	Cloves
$\frac{1}{2}$ clove garlic, minced	Bay leaves
$\frac{1}{2}$ can tomatoes, strained	1 tablespoon Chili powder
1 glass white wine	Salt
$\frac{1}{2}$ cup carrots	Pepper

Prepare a chicken as for fricassee; fry in olive oil and when golden brown add the onion, garlic, and fry with the chicken about ten minutes, then add tomatoes, wine, carrots cut small, olives, mushrooms, cloves, bay leaves, Chili powder, salt and pepper and one quart water; simmer slowly until chicken is tender; add more water if gravy boils down; cook wild or tame ducks or pigeons in the same manner, using claret instead of white wine.

Mrs. F. G. A.

BAKED CHICKEN

Cut young chicken through the back, wash and flatten, put in baking pan with large pieces of butter in the joints of the legs and wings; dredge with flour, salt and pepper; bake in moderate oven from one to one and one-half hours; baste often with water and butter mixed; cover if the chicken gets too brown.

Mrs. Dennett

BAKED CHICKEN

Disjoint two chickens, roll in flour and saute in butter to a slight brown; add to the chicken salt and pepper to taste; cover with boiling water and bake in the oven until tender; when ready to serve add mushrooms to the liquor and thicken with a tablespoon of flour.

Mrs. Baker

SOUTHERN GUMBO

Saute one chicken and two slices of bacon until brown; pour over them three quarts of boiling water; add one onion and some sweet herbs tied in a cloth; simmer this gently for three hours and a half; strain off the soup, take off the fat, then put the bacon and chickens cut in small pieces into the liquor; add one-half teacup okra cut up; also one-half tea cup rice; simmer half an hour longer and just before serving add a glass of wine and one dozen oysters with their juice.

Mrs. A. B. E.

CHICKEN OR VEAL CROQUETTES

3 cups finely minced meat (cooked)	3 tablespoons sweet cream
$\frac{1}{2}$ cup rice (cooked)	or gravy
Juice of $\frac{1}{2}$ lemon	Black pepper
Slice of onion	Cayenne
Sprig of parsley, minced	Salt
Cracker crumbs	Beaten egg

Hot lard

Mix the mince meat, rice and cream together; add the lemon juice, onion, parsley, pepper and salt; make in any shape desired; dip in cracker crumbs, then in beaten egg, then in cracker crumbs and fry in hot lard.

Mrs. Jury

Note: If the egg is beaten with a tablespoon of water, the croquettes can be dipped much more easily. Hot olive oil is much more wholesome for frying and is not any more expensive in the end, as fish may be fried at one time in it and allowed to cool and banana fritters or any sweetmeat the second time and the latter will not taste of the fish; in other words, olive oil does not retain the flavor of anything previously cooked in it.

M. R. T.

CHICKEN TERRAPIN

One chicken simmered in just as little water as possible until tender; cut meat in small pieces; put scant one-fourth cup of butter in saucepan with two tablespoons of flour, rub smooth; add half a teaspoon of mace or

nutmeg; three-fourths pint of the liquor the chicken was cooked in, a dozen mushrooms cut in small pieces; boil this up a few minutes then add four hard-cooked eggs cut fine, a claret-glass of sherry, a liberal sprinkle of red and black pepper; let all boil two or three minutes and serve.

Mrs. Goodspeed

COTTONTAIL SAUTE

2 small cottontail rabbits	2 bay leaves
Butter	Few whole peppers
Flour	Few pieces dried mushrooms
1 teaspoon sugar	1 teaspoon Worcestershire
1 pt. boiling water	sauce
1 onion	1 tablespoon salt
Lemon rind	1 pt. white wine

Disjoint the rabbits, brown in butter, add flour, sugar, water, onion, bay leaves, peppers, mushrooms, Worcestershire sauce and salt; simmer for one hour, then add small piece of lemon rind and the white wine and simmer until rabbits are tender.

Mrs. Boldemann

BELGIAN HARE

2 young Belgian hares	2 tablespoons parsley, minced
1 quart claret	2 tablespoons whiskey
$\frac{1}{2}$ lb. salt pork cut in squares	2 tablespoons flour
2 onions cut fine cooked in butter and little water	$\frac{1}{2}$ teaspoon pepper

Braise the salt pork in kettle, when brown remove the pieces; then braise the pieces of hare in this fat; when the meat turns white pour over the whiskey and light immediately with a match and let the blaze burn out; sift in the flour, stirring until light brown; then add the hot wine slowly, the onions, parsley, pepper, pinch of thyme, paprika and the cooked salt pork; cover tightly and cook slowly one hour.

Mrs. Aubert

PASO ROBLES DOVE STEW

Braise the doves in some bacon fat, then in a porcelain lined kettle; place a layer of doves, cover with a layer of tomatoes, add another layer of doves and cover with tomatoes and so on until all the doves have been used; add

water to the depth of layers, stew until tender; carefully lift out the doves, strain the gravy, thicken, add mushrooms and port wine; let it come to a boil and add doves.

Mrs. Merk

ROAST WILD DUCK

Dress, clean and truss a wild duck; place on rack in dripping pan, sprinkle with salt and pepper and cover breast with two very thin slices of fat salt pork; for the stuffing use equal part of celery, carrots and onions which have been put through the meat chopper; bake from one-half to three-quarters of an hour in a very hot oven basting frequently with the fat in the pan. Remove the stuffing from the ducks before serving, as these vegetables are used only to season the ducks. Serve with orange or olive sauce; currant jelly should accompany a duck course.

M. R. T.

Poultry and Game

WALTER G. TUCKER

Manufacturers' Agency

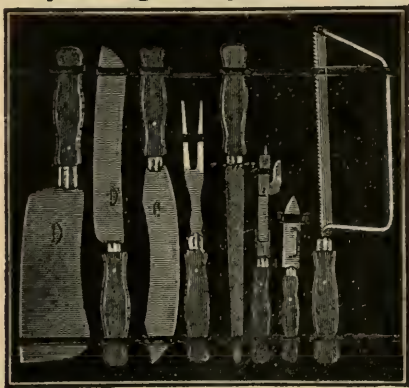
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Fish

BAKED FISH

Put fish into baking pan with one cup stock (water may be used instead of stock), piece of butter size of an egg, and thin slices of half a lemon; half a pint of either mushrooms, clams or oysters; two cloves stuck into a tiny onion; teaspoon chopped parsley; salt and pepper to taste. Bake twenty minutes or more according to the size of the fish, basting constantly.

Mrs. Schmolle

CLAMS, ANCIENT

Select from six to eight clams for each person to be served; remove neck and hard portion of the clam, and mince in a bowl with bacon and cloves or green onions; place each clam in a clean half shell; sprinkle each with the minced mixture above mentioned, add a drop or two of tomato sauce, and a dice of butter to each clam; dust lightly with cracker crumbs; bake about twenty minutes in a medium oven preferably in a stone china platter and serve on same platter.

Mrs. J. P. Brown

BOSTON FISH CHOWDER

4 pounds cod or haddock	$\frac{1}{8}$ teaspoon pepper
4 cups potatoes cut in small cubes	3 tablespoons butter
1 sliced onion	4 cups scalded milk
$1\frac{1}{2}$ in. cube fat salt pork	6 lbs. crackers
1 tablespoon salt	

Order the fish skinned, leaving on the head and tail; cut off head and tail and remove fish from the backbone; cut the fish in two-inch pieces and set aside; put head, tail and backbone broken into pieces in saucepan; add two cups of cold water and bring slowly to the boiling point. Cook twenty minutes. Cut salt pork in small pieces and try out; add onion and fry five minutes; strain fat into saucepan; parboil potatoes five minutes in boiling water to cover. Drain and add potatoes to fat; then add two cups boiling water and cook five minutes; add liquor drained from bone, then add fish; cover and simmer ten minutes; add milk, salt, pepper, butter, crackers (split and soaked in enough milk to moisten).

Mrs. A. M. E.

BROILED HALIBUT

Take several thick slices of the fish; sprinkle over it a little lemon juice, paprika, salt and salad oil; let stand in a cool place for half an hour; after-

wards wrap in oiled paper and broil on a gridiron rubbed with unsalted butter or beef suet; this can be served with any kind of sauce but the following will be relished by those who are fond of tomatoes; rub together two tablespoons of flour, two of butter; then add a cup of strained tomatoes nicely seasoned.

Mrs. Bennett

SOLE NORMANDE

Make a paste of three tablespoons of butter and three or four of flour, spread the paste over the side and bottom of baking dish, lay about six pieces of fillet of sole (that have been salted and peppered an hour) in the dish and sprinkle over the fish one cup of small mushrooms, one cup of shrimps, one cup of mussels and one cup of white wine; bake and serve in the same dish.

Mrs. W. A.

SCALLOPED FISH

Line a buttered baking dish with cold flaked fish of any kind; sprinkle with salt and pepper and cracker crumbs; cover with another layer of fish, salt, pepper and cracker crumbs until the dish is filled; season with onion juice, lemon juice and a few grains of cayenne; add sufficient milk to make the dish three-fourths full; over the top place buttered cracker crumbs and bake twenty minutes in a hot oven.

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SOLE A LA SOLARI

Select a medium sized sole, clean and parboil for a few minutes; place a layer of creamed spinach on the bottom of a bake dish; lay the sole on top of spinach; cover the whole with cream sauce; season to suit; sprinkle with grated cheese; work a thin layer of mashed potatoes on edge of bake dish and bake in a quick oven for twenty minutes. Serve in the baking dish

Mrs. J. P. Brown

CREAMED OYSTERS

1 pt. oysters
1½ cups white sauce

Few gratings of lemon rind
Juice of half a lemon

Wash the oysters thoroughly; add the white sauce which has been made by rubbing together one-fourth cup butter, one-fourth cup flour, and a cup and a half of milk; season with the gratings of lemon rind and the lemon juice; celery salt may be used in place of the lemon juice or lemon rind; serve in timbale cases or patty shells.

M. R. T.

FISH STUFFING, I

$\frac{1}{2}$ cup cracker crumbs	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup stale bread-crumbs	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{4}$ cup melted butter	Few drops onion juice
$\frac{1}{4}$ cup hot water	

Mix ingredients in order given.

FISH STUFFING, II

1 cup cracker crumbs	Few drops onion juice
$\frac{1}{4}$ cup melted butter	Parsley
$\frac{1}{4}$ teaspoon salt	Capers
$\frac{1}{8}$ teaspoon pepper	Pickles
	} 1 teaspoon each finely chopped

Mix ingredients in order given. This makes a dry, crumbly stuffing.

MAITRE d'HOTEL BUTTER

$\frac{1}{4}$ cup butter	8 tablespoons finely chopped
$\frac{1}{2}$ teaspoon salt	parsley
$\frac{1}{8}$ teaspoon pepper	$\frac{3}{4}$ tablespoon lemon juice

Put butter in a bowl and with small wooden spoon work until creamed; add salt, pepper and parsley, then lemon juice very slowly. To be served with either fish, lamb chops, or steak.

SAUCE TARTARE

$\frac{1}{2}$ teaspoon mustard	$1\frac{1}{2}$ tablespoons vinegar
1 teaspoon powdered sugar	Capers
$\frac{1}{2}$ teaspoon salt	Pickles
Few grains of cayenne	Olives
Yolks of two eggs	Parsley
$\frac{1}{2}$ cup olive oil	$\frac{1}{2}$ shallot, finely chopped
$\frac{1}{4}$ teaspoon powdered tarragon	

Mix mustard, sugar, salt and cayenne; add yolks of eggs and stir until thoroughly mixed, setting bowl in pan of ice water; add oil at first drop by drop, stirring with a wooden spoon or wire whisk; as mixture thickens dilute with vinegar, when oil may be added more rapidly; keep in cool place until ready to serve, then add remaining ingredients.

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Vegetables

STRING BEANS

With a sharp knife cut the strings from the beans; cut into small pieces, wash and put into boiling salted water sufficient to cover; boil until tender and the water is evaporated; then add a generous lump of butter (about one-third cup), more salt if needed and two gratings of nutmeg. About one quart of beans used.

M. R. T.

HARVARD BEETS

12 small beets	$\frac{1}{2}$ tablespoon cornstarch
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup vinegar
2 tablespoons butter	

Wash the beets, cook in boiling water until tender; remove skins and cut beets in thin slices, small cubes or fancy shapes, using the French vegetable cutter. Mix the sugar, cornstarch and vinegar and let boil five minutes; pour over beets and let stand on back of range half an hour. Just before serving add two tablespoons butter and pepper and salt to taste.

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GERMAN CABBAGE

Chop cabbage quite fine and boil about half an hour until tender, then drain and add salt, pepper, little butter, tablespoon (heaping) of flour (sprinkled over and stirred as put in); two or three tablespoons of vinegar to sour as liked, and cook for a few minutes until creamy.

Mrs. W. Warn

HEIDELBURG CARROTS

3 cups French carrots (cut in dice)	$\frac{1}{2}$ teaspoon salt
2 tablespoons butter	1 cup water
1 tablespoon flour	2 teaspoons chopped parsley

Cook carrots in boiling salted water until tender; there should be no water left when carrots are done; melt butter in small saucepan; take from the fire and stir in flour, then cook until frothy; add water and stir until sauce boils; add parsley and salt, pour over carrots and serve.

Mrs. F. G. S.

CORN PUDDING

- | | |
|---------------|---------------------------|
| 1 can corn | 1 tablespoon sugar |
| 3 eggs | 4 tablespoons thick cream |
| Salt to taste | |

Beat eggs separately, then fold all the ingredients together, bake in a quick oven twenty minutes.

Mrs. Emerson

GREEN CORN (Creole Style)

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|-----------------------------|------------------------------|
| 6 ears of corn | 3 tomatoes |
| $\frac{1}{2}$ green pepper | $\frac{1}{2}$ teaspoon sugar |
| $\frac{1}{2}$ teaspoon salt | A little grated onion |
| 2 teaspoons butter | |

Cut the corn from ears of young, tender corn, leaving as much of the hull on the ears as possible; add the pepper finely chopped, a little onion, and peeled tomatoes, cut up fine; heat the whole to boiling point, then simmer fifteen minutes; add sugar and salt and just before removing from the fire add the butter.

M. R. T.

STUFFED EGG PLANT

Cut egg plant through lengthwise; cut out most of the meat and boil in salted water until tender; drain and add a little finely cut onion and parsley heated in butter, bread crumbs, and chopped, hard-cooked eggs; mix altogether, adding pepper, salt and nutmeg to taste; put back into the shell of egg plant and bake one hour.

Mrs. Hall Ross

FRENCH GREEN PEASE

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|------------------------------|--------|
| 1 head lettuce | Salt |
| 2 pts. small pease | Pepper |
| 2 heaping tablespoons butter | |

Wash and make a bunch of the lettuce; prepare the pease; put the butter in a kettle that has a tight cover; when melted add lettuce, then pease, salt and pepper; cover tightly, cook slowly forty-five minutes, stirring often.

Mrs. J. Levy

BAKED POTATOES

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| Potatoes | Whites of two eggs |
| Butter | Pepper and salt |

Bake as many potatoes as necessary; scoop out the inside and season with salt, pepper and a large piece of butter; fold in the beaten whites of two or more eggs; beat all until light and fluffy. Fill each potato shell and put in hot oven to brown slightly.

Mrs. Bonner

GARLIC POTATOES

4 tablespoons oil
2 cloves garlic

6 potatoes
Water

Put the oil in a kettle; in it cook the garlic, minced fine; peel the potatoes, cut in dice and add to the garlic; stir them constantly until nicely browned; then add enough water to cover and let boil fifteen or twenty minutes.

Mrs. Seibert

CALABASITAS OR SPANISH SUMMER SQUASH

4 squashes
1 tomato
1 bell pepper
Onion size of almond

1 clove garlic
1 tablespoon lard
Water
Salt

Pepper

Cut into small pieces the squashes, tomato, bell pepper, onion and garlic; put into agate or porcelain stew-pan and add the lard and just enough water to keep from burning; salt and pepper to taste; cook over slow fire until squash is tender. If needed add water in small quantities, but the dish should be nearly dry when ready to be served. Can be warmed over satisfactorily.

Mrs. Walling

ITALIAN SQUASH

Peel Italian squash and slice thin lengthwise, then dip in crumbs, beaten eggs, and again in bread crumbs; fry until a light brown in hot olive oil, then season with salt and pepper.

Mrs. Hall Ross

CREOLE TOMATO

1 large cup Carolina rice
1 can tomatoes
1 small onion
 $\frac{1}{2}$ teaspoon salt

1 green pepper
1 teaspoon cornstarch
Hard-cooked eggs
Paprika

Boil the rice Southern style, that is, have plenty of salted water boiling in an uncovered kettle; allow the rice to boil hard for twenty-five minutes, stirring only once after it begins to cook; drain in a colander; cook together the tomatoes, onion, salt, green pepper for twenty minutes, thicken with the cornstarch and strain; mound the rice on a hot platter, pour over it the tomato sauce and garnish with the hard-cooked eggs, quartered lengthwise.

Mrs. F. L. O.

ASPARAGUS TOAST

Cut cold boiled asparagus into half inch bits with a silver knife; if the supply is plentiful use the tips only; for a pint toast six to eight thin slices of stale bread and keep warm; in a sauce pan mix one tablespoon of butter and one of flour, half a teaspoon salt and one-fourth teaspoon of white pepper; stir in gradually one cup hot milk; cook for five minutes; then add the prepared asparagus and draw to the back of the stove or stand over hot water until the asparagus is heated; dip each slice of toast for an instant in slightly salted boiling water; spread on hot platter and pour contents of the saucepan over them.

Mrs. Baker

ASPARAGUS WITH EGGS

Boil a bunch of asparagus twenty minutes; cut off the tender tops and lay them in a deep pie plate; butter, salt and pepper well; beat up four eggs separately to a stiff froth; add two tablespoons milk, a tablespoon of butter; pepper and salt to taste; pour evenly over the asparagus mixture; bake eight minutes or until the eggs are set.

SCALLOPED CAULIFLOWER

Boil until tender a head of cauliflower; clip into small clusters and pack with stems downward in a buttered pudding dish; beat up a cupful of bread crumbs to a soft paste with two tablespoons of melted butter and six of cream or rich milk; season with pepper and salt; add a beaten egg and with this cover the cauliflower; cover the dish closely and bake six minutes in a quick oven. Remove the cover and sprinkle the cauliflower with bread crumbs and butter and brown. Serve hot.

Mrs. Easton

Entrees

GENUINE BOSTON BAKED BEANS

- | | |
|--------------------------------------|--------------------------------------|
| 1 qt. small white beans | 1 onion |
| 1 lb. salt pork (streaked with lean) | $\frac{1}{2}$ level teaspoon mustard |
| 2 tablespoons molasses | 1 full teaspoon salt |
| 1 teaspoon soda | |

Soak beans over night, drain in the morning; put over fire in cold water and add soda; when it comes to the boiling point pour into colander and drain; rinse thoroughly with fresh water and put the beans into the bean pot, having a few slices of pork and the onion in the bottom of the bean pot; add the salt, mustard and molasses and put the remaining pork over the top of the beans; cover with cold water and bake eight to ten hours: add hot water now and then; do not allow them to get dry.

Mrs. C. J. Brown

BOBOTEE

Meat is made more indigestible by second cooking; for this reason dishes made from left-over meat, such light dishes as Bobotee, Boudins, Cannelon and Croquettes, are not as good on account of the frying, and hashes are indigestible on account of the long stewing of vegetables in butter. The recipe for Bobotee is as follows: Put two tablespoons of butter in a frying pan; slice into the pan half of a small onion and cook until soft; add two ounces of bread and a cupful of milk; take from the fire and let stand five minutes; blanch and chop eight sweet almonds; add these, a pint of cold cooked meat (chopped fine), a teaspoon of curry and three eggs (well beaten) to the ingredients in the frying pan; mix all well together; rub a deep pie dish with butter and the juice of a lemon; put the mixture into this and bake in a moderate oven for about twenty minutes; serve with boiled rice in a separate dish.

Mrs. Coxhead

BRAIN TIMBALES

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| 1 set brains | Beaten whites of four eggs |
| 16 chopped almonds | Salt |
| Pepper | |

Boil the brains in salted water for twenty minutes then beat up finely or else squeeze through a vegetable squeezer, add salt and pepper to taste, and almonds, and lastly the beaten whites of eggs; fill the buttered timbale moulds three-fourths full and bake twenty minutes. Sweetbreads may be used if preferred.

SAUCE

1 cup sweet cream
1 tablespoon butter
1 tablespoon flour

16 finely chopped almonds
1 teaspoon finely chopped
parsley

Yolk of one egg

Rub the butter and flour to a smooth paste, add the sweet cream and allow it to come to a boil; then add the almonds, parsley and pepper and salt to taste; the yolk of the egg to be beaten and added after the sauce has been removed from the fire.

Mrs. H. C. R.

CHILAQUILES

Tortillas
Green or red peppers

Grated cheese
Chopped onion

Lard

The stale tortillas of corn are cut in strips and these in six small pieces; brown slightly in hot lard; a sauce is made of green or red peppers; in a deep "casuela" place a layer of tortilla and another of grated cheese and chopped onion; the third layer is of the pepper sauce; continue in this manner until the "causela" is full; then cover it and place on a slow fire one hour.

Mrs. Boden

SAVORY SALT CODFISH

1 cup codfish
2 in. cube of salt pork
2 yolks of eggs

3 tablespoons flour
1½ cups rich milk
1½ cups small potato cubes

Separate the codfish into flakes; cover with luke-warm water and let soak a half an hour to remove some of the salt; try out the pork so that there are three tablespoons of pork fat; add the flour and stir until well blended and pour on gradually the milk, stirring constantly; bring to boiling point, add pork scraps, the eggs, drained codfish, potato cubes which have been cooked in boiling salted water until soft; then drain. Serve very hot.

Mrs. Melrose

FROGS A LA POULETTE

12 frogs
Truffles
Small can of mushrooms
Wine glass of white wine
4 oz. butter
Yolks of six eggs

Salt and pepper
Cayenne and mace
Garlic if desired
1 teaspoon cornstarch
1 oz. butter
½ cup cream

1 loaf of bread

Joint the hind legs and backs of the frogs; put in closely covered saucepan with the truffles, mushrooms (sliced), the wine, salt, pepper, cayenne, mace

butter and garlic; stew gently fifteen minutes; if then tender add the corn-starch rubbed in one ounce of butter; let cook several minutes; take from fire and stir in yolks of eggs beaten well with the cream; cut crust from loaf of bread; scoop out center, brush with butter and brown in the oven; pour frogs' legs and sauce into bread-cup and garnish with truffles and mushrooms.

Mrs. Eva

MEXICAN FRIJOLES

Soak two cups of pink beans over night; in the morning add three times as much water as there are beans; add a small onion and boil until tender, but do not throw the liquid away; into a frying-pan not less than two inches deep put a large cooking spoon of fresh lard and allow it to become very hot; with a perforated spoon put the beans free from liquid gently in the frying-pan; it is best to remove the pan from the stove as the hot lard may drop on it and catch fire; after putting in as many beans as will absorb the lard place the pan over a hot fire and mix beans and lard thoroughly until the beans appear to have a coating of lard and begin to burst; add a small quantity of the liquid in which the beans were boiled and gently crush them but do not mash; add the remainder of the liquid and allow it to simmer for about half an hour or until the beans are of the right consistency either quite liquid or quite dry. Success depends upon observing the following rules:

Do not add salt until the beans are boiled soft. The onion is not perceptible after cooking, only giving the beans a characteristic Mexican taste which no spice can produce. Have the lard at smoking point. Do not throw away the liquid in which the beans were soaked over night. Mexican Chili may be added if desired. May be warmed over several times.

Mrs. Walling

BREADED LAMB CHOPS WITH STUFFED TOMATOES

French chops
Bread crumbs
Tomatoes
Salt and pepper

Melted butter
Few drops of lemon juice
Minced parsley

Select tender chops one inch thick; remove all extra fat, season with salt and pepper, cover with sifted bread-crumbs, lay on a rack in baking pan; for each chop take one ripe firm tomato, remove the stem, cut a small circle off the top, scoop out a little of the inside; fill the cavity with a little of the

bread-crumbs; season with salt and pepper, lemon juice, minced parsley and melted butter; cover with the circle cut off; place a tomato on each chop and bake in a hot oven twenty to thirty minutes.

Mrs. Marks

SCALLOPED LOBSTER OR CRAB

Cover the bottom of the baking dish with bread crumbs, then a layer of lobster or crab; season with salt and pepper; fill dish alternately; put the crumbs on top with pieces of butter and moisten with milk. Oysters may be used in the same way and covered with their own juice.

Mrs. Usher

STUFFED BELL PEPPERS

1 cup raw rice	$\frac{1}{4}$ teaspoon red pepper
2 cups Hamburg steak	Few slices of onion
3 cups tomatoes	Butter
1 tablespoon salt	Salt

Cut out the stem end and the seeds of the peppers; fill with this mixture and place open end down in dish deep enough to fill with water nearly to top of peppers; put few slices of onion and lumps of butter on tops of peppers; add more water as it dries out; bake one hour or cover tightly and simmer on top of stove. Canned tomatoes may be used for this and about twenty-five cents worth of Hamburg steak is required.

Mrs. C. J. Brown

STUFFED GREEN PEPPERS

1 cup cold chopped meat	Salt
$\frac{1}{2}$ cup bread-crumbs	Pepper
1 onion	Tomato catsup or Chili sauce
1 tablespoon of butter	

To the chopped meat add the crumbs and the onion browned in the butter; stir altogether, seasoning with the salt, pepper and catsup; a little hot water may be needed to moisten; cut tops from peppers, take out seeds, wash, fill with prepared meat, put on tops and bake for about one-half hour with a little water in the pan; baste often.

Mrs. Stratton

STUFFED PIMENTOS

Make a rich and highly seasoned bread-crumbs dressing, as for chicken or turkey; fill pimentos with this dressing, putting a lump of butter on top of each; place in ramekins, pouring around a cream tomato sauce and bake for fifteen to twenty minutes.

Miss Waggoner

RICE (American)

3 slices bacon	$\frac{1}{2}$ can tomatoes or same
2 onions	quantity fresh
2 tablespoons parsley	$1\frac{1}{2}$ cup rice, washed and well drained

Parboil the bacon, put through meat chopper with onions; fry bacon, onions and parsley; add rice and stir constantly until kernels commence to brown, then add tomatoes; if cooking too dry add water from time to time.

RICE (Italian)

3 tablespoons olive oil	$\frac{1}{2}$ can tomatoes or same quantity
1 tablespoon butter	fresh
1 clove garlic (large)	$1\frac{1}{2}$ cups rice, washed and well
Grated cheese (Parmesan)	drained
Salt and cayenne to taste	

Put oil, garlic and seasoning in frying-pan; when hot add rice and stir well until kernels commence to brown; then add tomatoes and little hot water; if this should cook too dry add a little water, but do not get it too moist; before serving add butter; serve with grated cheese on top.

RICE (Spanish)

3 tablespoons oil or red lard	$1\frac{1}{2}$ cups rice, washed and drained
$\frac{1}{2}$ can tomatoes or same quantity	well
fresh	Salt and cayenne to taste

Cook the same as Italian Rice. Red lard for Spanish cooking is prepared as follows: chop fine dry Chili peppers and stew in lard.

Miss Louise G. Daly

SEASONING FOR NOODLES, MACCARONI, RICE OR SPAGHETTI (French, Italian or Spanish style)

$\frac{1}{2}$ cup butter	A sprig of rosemary
$\frac{1}{2}$ cup of olive oil or 1 cup butter	$\frac{1}{2}$ cup mushrooms, either fresh or
1 small onion	dry
4 or 5 tablespoons parsley	4 or 5 large tomatoes
$\frac{1}{2}$ green pepper	Salt and pepper
2 lbs. macaroni, spaghetti, noodles or 2 cups rice	

Boil either the rice or the paste in salted water (using the proportion of four to one) twenty-five minutes; rinse in cold water and drain, after which stir in the sauce lightly or put in baking dish in layers and sprinkle with grated cheese and bake fifteen to twenty minutes; a little cream or condensed milk added before baking will improve it; a clove of garlic is sometimes an

agreeable addition. The sauce is made by heating the olive oil or butter in a heavy frying-pan and adding the onion, parsley, green pepper, mushrooms and tomatoes (all chopped fine); simmer for at least three-fourths of an hour; season with salt and pepper to taste and if for Spanish rice add the cayenne pepper, also half a teaspoon of Grandma's Spanish pepper. Either the fresh or the dry mushrooms may be used; if dry, soak a few moments in a cup of boiling water; save this water to be used for the sauce later, or, the mushrooms may be omitted entirely. Very wholesome and satisfying for the Lenten season.

Mrs. Ogborn

SPAGHETTI (Spanish)

$\frac{1}{2}$ package of spaghetti	4 little red Chili peppers
$\frac{1}{2}$ bottle stuffed olives	2 cloves garlic
1 coffee cup dry mushrooms soaked over night	1 cupful cold chicken or veal cut in pieces
$\frac{1}{2}$ fresh green pepper	3 fresh tomatoes
1 tablespoon butter	Pepper and salt

Mix altogether, cover with boiling water and boil until spaghetti is tender; add more butter, cover with cracker crumbs and bake until brown.

Mrs. McCullom

ITALIAN SPAGHETTI

2 cups water	$\frac{1}{2}$ package spaghetti (cooked)
$\frac{1}{2}$ lb. cheese	1 can Campbell's plain tomato soup
1 teaspoon sage	

In a double boiler put tomato soup and two cups of water, the cheese and the sage, and cook until the cheese is dissolved (about a half an hour) stirring frequently; add the cooked spaghetti which has been drained, and serve immediately.

Italian Chef

TONGUE WITH OLIVES

2 tablespoons butter	2 tablespoons minced green peppers
2 tablespoons flour	2 $\frac{1}{2}$ doz. stoned olives
1 pt. soup stock	1 tablespoon Kitchen Bouquet
2 cups diced tongue	

Brown the butter; add the flour and the stock and stir until thick; put the diced tongue in a casserole and pour the sauce over it; season with salt and add the minced peppers, the stoned olives and the Kitchen Bouquet; cover tightly and place in a moderate oven for thirty minutes; serve from the casserole or baking pan.

Mrs. Trowbridge

STUFFED PEPPERS OR TOMATOES

Fry some calves liver to a light brown; put this through a grinder until you have one cupful; add one scant cup of cold rice, corn cut from two ears, one teaspoon of chopped parsley, three green onions, one large tomato, one green pepper (not the seeds) and a little celery; put all through the meat chopper again and add salt and an egg. If it is quite dry add some stock; fill peppers, put a piece of butter on top of each, then some cracker crumbs and bake.

Mrs. W. Anderson

FISH ENTREE

15c worth halibut	Paprika
2 tablespoons butter	Green peppers
2 tablespoons flour	A few green onions or
Juice of 1 can tomatoes	1 dry onion
Liquor of 25c worth small oysters	Parsley (chopped)
1 can French mushrooms	1 small glass whiskey
Worcestershire sauce	15c worth shrimps

Swiss cheese

Cook the halibut for five minutes, melt the butter, add the flour, then the juice of the tomatoes and the oysters, then the mushrooms, Worcestershire sauce, paprika, green peppers, onions and parsley; now add the whiskey, oysters, fish and shrimps; cook together three or four minutes. Put in ramekins with the grated Swiss cheese on top and set in water in oven, breaking until brown (about twenty minutes).

Mrs. Max Brown

SALMON IN TIMBALES

1 lb. salmon, boiled until tender	1 teaspoon salt
12 almonds chopped very fine	1 teaspoon white pepper
1 teaspoon onion juice	Whites of three eggs
$\frac{1}{2}$ pt. whipped cream	

Remove skin, bone from fish, and pound until in a paste form; add the almond, onion juice, salt and pepper, then the unbeaten whites of the eggs and the whipped cream; put in moulds or timbale cases and bake twenty minutes, or until delicately brown.

Mrs. Scott

LIVER A LA TERRAPIN

Boil one pound of lamb or veal liver until tender; drain and when cold cut in small pieces; mash the yolks of three hard-cooked eggs and add to

them one-half cup cream; melt two tablespoons butter, add one tablespoon of flour and stir until creamed; add the yolks of the eggs and cream and stir until well blended; add liver, and salt and pepper to taste; cook until thoroughly heated and add one glass of sherry. Serve immediately with or without toast.

Mrs. Scott

CODFISH PUDDING

3 tablespoons rice, boiled soft in milk (about a quart)	3 eggs
1 cup shredded codfish picked very fine	1 tablespoon butter
	Salt and pepper to taste

Take one cup of the boiled rice, mix well with a cup of the shredded codfish, the beaten yolks of the eggs, the butter, salt and pepper; add the whites of the eggs beaten to a stiff froth; stir all well together and bake in a pudding dish about twenty minutes. It should be almost as light as soufflé.

MEAT SOUFFLE

Make one cup of cream sauce; season with chopped parsley and onion juice or omit the parsley and use finely chopped onion; stir one cup of chopped meat (veal, lamb or chicken) into the sauce while hot; add the beaten yolks of four eggs, cook one minute and set aside to cool. When cool add the whites of the eggs beaten to a stiff froth; bake in a buttered dish about twenty minutes and serve immediately; make the sauce rather thin with cream so the soufflé will not be stiff and dry.

EGGS WITH CRAB

Poach the eggs (as many as there are people); place them on a platter; break up the crab meat into a thick cream gravy and pour this over and around the eggs; sprinkle well with crumbs; put a potato frill around the edge of the dish and bake in a hot oven.

Mrs. Easton

Breads

BOSTON BROWN BREAD

- | | |
|---------------------------|-------------------------|
| 1 heaping cup corn meal | 2 cups sweet milk |
| 1 heaping cup rye meal | 1 cup sour milk |
| 1 heaping cup graham meal | 1 heaping teaspoon soda |
| 1 cup molasses | 1 heaping teaspoon salt |

Mix dry ingredients together, add the sweet milk, molasses and sour milk, in which the soda has been dissolved; beat thoroughly and fill baking powder cans two-thirds full; place in kettle of cold water which reaches about half the height of the can, and boil from two to three hours, according to size of can. This recipe will never fail. An old-fashioned pudding is made by adding currants or raisins if liked, and serving warm with a sauce made of thick sour cream, sweetened and seasoned with nutmeg, or butter and sugar and nutmeg whipped to a cream.

Mrs. C. J. Brown

SOUTHERN BEATEN BISCUIT

To one quart of sifted flour add a half a teacup of lard and one teaspoon salt; mix with three-fourths of a teacup sweet milk; work very hard or grind through meat chopper ten or twelve times, or until it blisters and bubbles; roll, cut and prick with a fork. Bake twenty minutes in a hot oven.

Mrs. Morse

QUICK COFFEE CAKE

Sift together twice, one cupful flour, one-half cup of sugar, three level teaspoons baking powder, one-half teaspoon salt. Mix this into a soft dough with four tablespoons melted butter, a well beaten egg and one-half cup sweet milk. Spread in a shallow pan and sprinkle thickly with sugar and cinnamon. Bake in a quick oven about twenty minutes.

Mrs. F. L. O.

CORN BREAD WITH RICE

- | | |
|-------------------------------------|----------------------------------|
| $\frac{1}{2}$ pt. cold boiled rice | 1 teaspoon lard |
| $\frac{1}{2}$ pt. white Indian meal | 1 teaspoon brown sugar |
| 1 teaspoon butter | 1 heaping teaspoon baking powder |
| 1 egg | |

Salt

Sufficient sweet milk added to make it like a sponge for bread

Mix rice with a little milk until smooth. Scald corn-meal with enough boiling water to moisten it; add rice, butter, salt and lard, sugar and egg

well beaten and rest of milk; beat well and add baking powder; beat thoroughly. Pour into a buttered pan that keeps the batter one inch thick. Bake half hour.

Mrs. Shuman

CORN MUFFINS

2 cups flour	1 teaspoon melted butter
$\frac{1}{3}$ cup corn meal	3 even teaspoons baking powder
2 eggs	1 cup milk
1 tablespoon sugar	1 teaspoon salt

Mix the dry ingredients; add the egg well beaten, the milk and butter, and bake in muffin pans twenty-five minutes.

INDIAN GEMS

1 pt. Indian meal	1 teaspoon soda
1 cup flour	$\frac{3}{4}$ cup molasses
1 pt. sour milk	1 egg

Mix the Indian meal and flour together; add molasses, egg well beaten and sour milk in which the soda has been dissolved; bake in a slow oven twenty-five to thirty minutes.

NUT BREAD

1 cup milk	1 teaspoon salt
1 cup boiling water	4 tablespoons New Orleans molasses
1 yeast cake dissolved in	2 cups chopped nuts
$\frac{1}{3}$ cup luke warm water	4 cups whole wheat flour

Pour boiling water on milk; when luke warm add dissolved yeast cake, salt and flour; beat thoroughly, cover and let rise until doubled in bulk; add molasses and nuts (either pecan or walnuts) and about one cup of flour. Beat thoroughly, turn into buttered pans; let rise one hour and bake one hour.

ROLLED OATS BREAD

1 cup rolled oats	1 yeast cake dissolved in
2 cups boiling water	$\frac{1}{2}$ cup luke warm water
1 teaspoon salt	$\frac{1}{3}$ cup molasses
4 cups flour	

Add boiling water to the oats; when luke warm add salt, dissolved yeast, one-third of a cup of molasses and flour. Beat thoroughly and let rise three hours. Beat again, add a little more flour if necessary and turn into buttered pans; let rise one hour and bake one hour. Do not attempt to handle it though, as it is very soft and sticky.

M. R. T.

POPOVERS

Beat well two eggs; then add one cup of milk, one cup sifted flour, a little salt; beat well and strain; bake in popover pans in a quick oven twenty minutes.

Mrs. Andrews

GERMAN PUFFS

One pint of milk, four eggs beaten together, six heaping tablespoons flour, four tablespoons melted butter, salt; cook thirty minutes in gem pans. This recipe makes eighteen.

Mrs. J. Levy

PARKER HOUSE ROLLS

2 cups scalded milk	1 teaspoon salt
3 tablespoons butter	1 yeast cake dissolved in
2 tablespoons sugar	$\frac{1}{4}$ cup luke warm water

Flour

Add butter, sugar and salt to milk; when luke warm add dissolved yeast cake and three cups flour; beat thoroughly, cover, and let rise for two hours. Cut down and add enough flour to knead (it will take about two and one-half cups); let rise again, for two hours, toss on slightly floured board, knead, pat and roll out one-third inch thickness; shape with biscuit cutter first dipped in flour. Dip the handle of a case-knife in flour and with it make a crease through the middle of each piece; brush over one-half of each piece with melted butter, fold and press edges together; place in greased pans one inch apart, cover, let rise and bake in hot oven twelve to fifteen minutes. As rolls rise they will part slightly and if hastened in rising are apt to lose their shape.

Parker House rolls may be shaped by cutting or tearing off small pieces of dough and shaping round like a biscuit. Place in rows on floured board; cover and let rise fifteen minutes; with handle of large wooden spoon or toy rolling pin roll through center of each biscuit; brush edge of lower halves with melted butter, fold, press lightly, place in buttered pans one inch apart; cover, let rise and bake.

Boston Cooking School Cook Book

EGG ROLLS

4 tablespoons butter	$\frac{1}{2}$ teaspoon salt
1 pt. flour	1 egg
2 teaspoons baking powder	$\frac{1}{2}$ cup milk

Rub the butter into the flour, add the baking powder, salt, and egg, beaten until light; then add the milk and mix lightly; roll out on floured board;

cut into oblong pieces, and with a floured knife make a deep crease through the center of each roll; brush over top with egg white and sprinkle with granulated sugar; bake fifteen minutes.

Mrs. F. G. S.

WAFFLES

Three cups of sifted flour, three eggs beaten well, one teaspoon salt and two teaspoons melted butter; one and one-half cups of milk. Beat all well together and lastly add two heaping teaspoons of baking powder. Heat the waffle-iron, grease on both sides, put a spoonful of batter in each section and when one side is brown turn the other side. Serve with syrup or fruit.

Mrs. Seibert

BREAKFAST MUFFINS

1 egg	1 teaspoon salt
2 tablespoons sugar	1 heaping teaspoon baking powder
1 cup sweet milk	Butter size of a walnut
1½ cups flour	

Sift the dry ingredients together and add the beaten egg in milk and the melted butter; place in well greased muffin pans and bake fifteen minutes in a quick oven.

Mrs. Hammatt

SOFT CORN BREAD

1 cup white corn meal	1½ cups boiling water
1 cup boiled rice	3 or 4 eggs, beaten separately
1 cup milk	1 tablespoon melted butter

Pour the boiling water over the corn meal; add the rice and milk, beaten yolks, butter and salt; fold in the beaten whites; pour into a buttered pudding dish and bake in a moderate oven three-fourths of an hour. The top should be well browned.

Mrs. Easton

Bread

PEACOCK FAMILY FLOUR

Of late years tremendous strides have been made in the manufacture of Flour. Modern machinery has cut an important figure and modern means of transportation have enabled the miller to obtain Wheat from all parts of the country, whereas, a few years ago he had to depend on the Wheat grown in his own particular locality. To get the very best results it requires a blending of several different grades of Wheat—some for their gluten and strength, others for their color. In the manufacture of our PEACOCK FLOUR we use only the finest grade of Wheat procurable, using a special process of our own, and we unhesitatingly claim that this Flour is the superior of any other in the market.

Nothing is so disappointing as a poor batch of bread; but this is impossible if Peacock Flour is used. We feel satisfied that if tried once no other Flour will ever be taken, as a substitute.

Manufactured by

DEL MONTE MILLING CO., San Francisco

Cakes and Cake Fillings

ANGEL FOOD

Whites of 9 eggs	1 $\frac{1}{4}$ cups sifted granulated sugar
$\frac{1}{2}$ teaspoon cream of tartar	1 teaspoon vanilla
1 cup flour sifted five times	

Beat the whites of the eggs and add the cream of tartar when about half beaten and continue beating until very, very stiff; fold in slowly the sugar and the flour; flavor with the vanilla; pour into smooth, ungreased pan and bake about fifty minutes in a very moderate oven. Turn upside down on rests to cool.

Mrs. Dennett

ANISE CAKES

4 eggs	1 $\frac{1}{2}$ cups sugar
2 cups flour	A few drops aniseed oil

Beat the sugar and eggs half an hour; add the flour and beat ten minutes more; add the aniseed oil and leave over night before baking.

Mrs. Ferd. Levy

APPLE SAUCE CAKE

1 cup sugar	1 cup raisins
$\frac{1}{2}$ cup butter, melted	2 cups flour
1 $\frac{1}{2}$ cups strained apple sauce	2 level teaspoons soda
Spices to taste	

Sift the soda with the flour and mix the ingredients in the order named, and bake three-quarters of an hour.

Mrs. Goodhue

CHOCOLATE CAKE

Yolks of two eggs	$\frac{1}{2}$ teaspoon salt
8 tablespoons chocolate	1 teaspoon soda
1 cup milk	1 teaspoon baking powder
1 cup sugar	1 $\frac{3}{4}$ cups flour
3 tablespoons melted butter	Boiled frosting

Rub together yolks and chocolate; add half milk and cook in double boiler until smooth, stirring constantly; add the other ingredients cooked in two layers and put together with the boiled frostings.

Mrs. Fisher

SOUR CREAM CAKE

1 egg	$\frac{1}{2}$ teaspoon cinnamon
1 cup sugar	$\frac{1}{2}$ teaspoon clove
1 tablespoon butter	A little nutmeg
1 cup sour cream	2 cups flour
1 teaspoon soda	1 cup raisins

Dissolve the soda in the cream and mix in the order given; bake in a loaf forty-five minutes.

Mrs. H. Warn

CREAM PUFFS

1 cup flour	$\frac{1}{2}$ lb. butter
$\frac{3}{4}$ cup water	5 eggs

Filling

Heat the water and add the butter and salt; when this boils stir in the flour; beat until there are no lumps and cook until the mixture leaves the side of the saucepan; allow it to cool; when nearly cold add the unbeaten eggs one at a time; beat in each one thoroughly before adding the next. After adding all, cover the mixture and let it stand for an hour; when ready to bake drop it by spoonfuls on buttered tins, leaving two or three inches space between; bake in a moderate oven for forty-five minutes. They should feel dry and crisp to the touch. When cold split and fill with whipped cream. If desired, they can be fried in deep fat like doughnuts. If you intend frying them use only a teaspoonful at a time. This makes eighteen cream puffs.

Mrs. G. Gracier

Note: An agreeable variety can be made by whipping half a pint of cream until very stiff, then adding a cupful of preserved pineapple, both the liquid and fruit if the liquid is quite thick; otherwise put in only the fruit. If it is desired any sweeter add powdered sugar to taste. Do not fill the cream puffs until just before serving.

M. R. T.

POTATO CARAMEL CAKE

$\frac{3}{4}$ cup butter	2 cups flour
2 cups granulated sugar	2 teaspoons baking powder
1 cup boiled and sifted potatoes	2 oz. chocolate melted over warm water
4 eggs, well beaten	1 cup walnuts chopped
$\frac{1}{2}$ cup sweet milk	$\frac{1}{2}$ teaspoon nutmeg
1 teaspoon each, cloves and cinnamon	

Cream the butter and sugar together; add while still hot the potato, then the eggs, well beaten, the milk, and the flour in which the baking powder has been sifted, and the chocolate, the walnuts, cloves, cinnamon and nutmeg. Bake in a sheet two inches thick.

FROSTING FOR POTATO CAKE

2 cups sugar

 $\frac{3}{4}$ cup milk

1 oz. butter

Boil the sugar and milk for fifteen minutes; add the butter, cool a little and beat until it thickens; spread quickly on the cake while both are warm.

Mrs. Gracier

DAINTY CUP CAKES

2 eggs

 $\frac{1}{2}$ cup milk

4 tablespoons melted butter

 $1\frac{1}{2}$ cups flour

1 cup sugar

2 small teaspoons baking powder

Pinch of salt

Beat the eggs, add the butter and sugar and stir to a cream; add other ingredients and mix well; bake in muffin pan fifteen minutes.

*Mrs. Finger*CARMEL CAKE
SYRUP

1 cup granulated sugar

1 tablespoon boiling water

1 cup boiling water

Put sugar and the tablespoon of boiling water into a spider and stir until sugar is dissolved, and boil until it smokes (it must burn); remove from fire and pour in gradually a cup of boiling water; stir rapidly and allow to boil until as thick as molasses. Bottle for use.

CAKE

 $\frac{1}{2}$ cup butter

3 tablespoons caramel

 $1\frac{1}{2}$ cups sugar

1 teaspoon vanilla

Yolks of 2 eggs

 $\frac{1}{2}$ cup sifted flour

1 cup water

2 teaspoons baking powder

2 cups sifted flour

Whites of two eggs

Beat the butter to a cream; add gradually the sugar, the yolks of the eggs, the water and two cups of flour; beat about five minutes, then add the caramel, vanilla and the half cup of flour in which has been sifted, the baking powder. Fold in the beaten whites of eggs and bake in layers.

FILLING AND FROSTING

1 cup sugar	Whites of two eggs
$\frac{1}{2}$ cup of water	1 teaspoon vanilla
2 teaspoons caramel	

Boil the sugar and water until it spins a thread; pour slowly onto the well-beaten whites and beat until cool; add the vanilla and caramel.

Mrs. E. M. Warn

DEVIL CAKE

5 eggs, separated	3 squares chocolate, melted
1 cup sugar	2 cups flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon baking powder
	$\frac{1}{2}$ cup milk

Bake in layers.

FILLING

1 doz. figs, washed, dried and chopped	$\frac{1}{2}$ cup cream
$\frac{1}{2}$ cup chopped walnuts	Chocolate icing
	$\frac{1}{2}$ cup chopped almonds

Whip the cream, fold in the other ingredients, spread between the layers with a plain chocolate icing.

Mrs. Marks

DEVIL CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup hot coffee
2 cups brown sugar	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup chocolate	Whites of two eggs
Yolks of two eggs	1 teaspoon vanilla
$\frac{1}{2}$ cup sour milk	1 teaspoon soda

Mix the ingredients in the order given; stir well and bake in four layers.

FILLING

1 cup granulated sugar	Butter size of an egg
1 cup brown sugar	Teaspoon vanilla
Water sufficient to dissolve the sugar	

Boil sugar, water and butter until it spins a thread; remove from fire and when almost cool beat and add the vanilla. By adding a half cup of chocolate a nice chocolate filling is made.

Mrs. Wilson

FRIED CAKES

- | | |
|--|-----------------|
| 1 cup sour milk | A little nutmeg |
| 1 tablespoon butter | A little salt |
| 2 eggs | 1 cup sugar |
| 1 small teaspoon soda, dissolved in milk | |

Mix soft and boil in hot lard.

Miss Velma Warn

FUDGE LAYER CAKE

- | | |
|-----------------------------|---------------------------|
| 1 cup sugar | 2 teaspoons baking powder |
| $\frac{2}{3}$ cup butter | sifted with |
| 1 cup milk | $2\frac{1}{2}$ cups flour |
| $\frac{1}{4}$ cup chocolate | $\frac{1}{2}$ cup walnuts |
| 3 eggs beaten separately | |

Cream the sugar and butter; add the milk, the flour, chocolate, walnuts and lastly the eggs; bake in four layers.

FILLING

- | | |
|---------------------------------|---------------------------|
| $\frac{1}{2}$ tablespoon butter | $1\frac{1}{4}$ cups sugar |
| $\frac{1}{2}$ cup chocolate | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ teaspoon vanilla | |

Melt the butter on the back of the stove, stir into it the chocolate, sugar, milk and boil ten minutes; remove from the fire and beat until creamy; add the vanilla and spread on the layers.

Mrs. Usher

FUDGE CAKE

- | | |
|--------------------------|------------------------------------|
| 1 cup sugar | $2\frac{1}{2}$ cups flour |
| $\frac{2}{3}$ cup butter | $\frac{1}{4}$ cup grated chocolate |
| 3 eggs | $\frac{1}{2}$ cup chopped nuts |
| 1 cup milk | 1 even teaspoon baking powder |

Cream butter and sugar; add yolks of eggs well beaten, milk, baking-powder and flour sifted together; dissolve chocolate in a little hot water and add lastly the beaten whites of eggs and nuts.

ICING

- | | |
|---------------------------------|---------------------------------|
| $1\frac{1}{2}$ teaspoons butter | $1\frac{1}{4}$ cups brown sugar |
| 1 cup chocolate | $\frac{1}{4}$ cup milk |

Boil seven minutes or until it spins a thread, then beat a little until creamy; the above cake is baked in a loaf.

Mrs. Nisbet

GINGERBREAD

1 cup molasses	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup granulated sugar	1 teaspoon soda
2 teaspoons ginger	1 cup boiling water
1 teaspoon cinnamon	2 cups flour (measured before sifting).
2 eggs (unbeaten)	

Be sure and mix in order given; bake in a buttered pan and if batter seems thin do not add more flour.

Mrs. Stratton

OLD FASHIONED GINGERBREAD

$\frac{1}{2}$ cup butter	1 cup molasses
1 cup brown sugar	1 cup sour cream
2 tablespoons ginger	4 cups sifted flour
$\frac{1}{2}$ tablespoon cloves	1 teaspoon salt
1 teaspoon cinnamon	2 level tablespoons soda dissolved in 1 cup boiling water
2 eggs	

Mix in order named, bake in a moderate oven one hour in a large paper-lined pan.

Mrs. F. L. O.

NEW ENGLAND HUCKLEBERRY CAKE

$\frac{1}{2}$ cup butter	4 cups flour
2 cups sugar	1 teaspoon soda
2 eggs	$\frac{1}{2}$ teaspoon salt
1 large cup milk	Whites of two eggs
	1 qt. huckleberries

Cream the butter and sugar, stir in the yolks of the eggs and the milk; mix the flour, soda and salt and add to this mixture; then fold in the whites of the eggs beaten stiff. Mix two tablespoons of flour with the huckleberries and add to the batter, stirring lightly so as not to break the berries. Bake in a $\frac{1}{2}$ hot oven twenty minutes.

Mrs. Emerson

LOAF CAKE

$1\frac{1}{2}$ cup sugar	3 eggs
$\frac{1}{2}$ cup butter	2 teaspoons baking powder
1 cup cold water	1 teaspoon vanilla

Mix in the order given and bake three-quarters of an hour.

BOILED FROSTING

2 cups powdered sugar	10 tablespoons water
Whites of two eggs	Vanilla

Boil sugar and water until it spins a thread, then pour gradually on to whites and beat until it is nearly cool; add vanilla and spread at once upon the cake.

Mrs. Eckley

MARSHMALLOW CAKE

$\frac{1}{2}$ cup butter	2 cups flour, sifted with
$1\frac{1}{2}$ cups sugar	2 teaspoons baking powder
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon vanilla
Whites of five eggs	

Beat butter to cream and gradually beat into it the sugar and vanilla; add milk and the stiffly beaten whites of the eggs, and then the flour; bake in three layers.

FILLING

$1\frac{1}{2}$ cups sugar	Whites of 2 eggs
$\frac{3}{4}$ cup water	Half pound of marshmallows

Boil the sugar and water till it spins a thread; just before taking from the fire put in the marshmallows and pour this mixture on the beaten whites of the eggs and beat until cold enough to spread. By using pink marshmallows it makes a very pretty cake.

Mrs. Snieder

MELTED BUTTER CAKE

1 cup sugar	$\frac{1}{2}$ cup sweet milk
2 eggs	1 cup flour, (rounded)
3 tablespoons melted butter	2 teaspoons baking powder
Flavoring	

Sift the baking powder into the flour, mix all the dry ingredients together; add the beaten egg, the milk and the melted butter; bake in loaf or in layers in a moderate oven.

Mrs. Shoup

MERINGUE FOR KISSES

Whites of 4 eggs	8 tablespoons sugar
Vanilla	

Beat well the whites of the eggs until very stiff; add the sugar, a tablespoon at a time, then the vanilla; bake about three-fourths of an hour in a cool oven.

CHOCOLATE KISSES

3 whites of eggs	1 cup ground chocolate
1 cup sugar	

Beat the whites of the eggs until stiff; add the sugar gradually and the chocolate, and bake three-fourths of an hour in a moderate oven.

Mrs. Ferd. Levy

NUT CAKE

1 cup sugar	1½ cups flour
½ cup butter	1 teaspoon baking powder
1 cup sweet milk	1 cup chopped nuts
2 eggs	

Mix in the order given and bake slowly one hour.

Mrs. H. Warn

NUT CAKE

2 cups sugar	2 teaspoons baking powder
¾ cup butter	1 cup chopped nuts
1 cup milk	Whites of five eggs
3½ cups flour, sifted before measuring	Vanilla

Mix the nuts with one-half cup of the flour; mix in the order named, adding the whites of the eggs at the last; flavor with one teaspoon of vanilla; bake in buttered pan about one hour.

Mrs. Stratton

WALNUT CREAM CAKE

4 eggs	1 cup sweet milk
2 cups sugar	3 cups sifted flour
6 tablespoons melted butter	2 teaspoons baking powder
1 teaspoon vanilla	

Cream the butter and sugar; add the eggs well beaten, the milk, flour, baking-powder and vanilla; bake in four large layer cake pans.

FILLING

2 cups milk	2 eggs
2 tablespoons sugar	Piece of butter size of walnut
2 tablespoons corn-starch	1 teaspoon vanilla
½ cup chopped walnuts	

Boil the milk and sugar, then add the corn-starch dissolved in a little water, the butter and the eggs; cook in a double boiler fifteen minutes. Cool a little and flavor with the vanilla, then add the walnuts; spread between the layers. Ice with boiled icing.

BOILED ICING

1 cup sugar
6 tablespoons water

White of one egg
1 teaspoon vanilla

Stir the sugar and water together and boil until it spins a thread from the spoon, but do not stir while boiling; then pour the hot syrup gradually on to the beaten white of the egg; beat until cool and quite thick; then flavor with vanilla and spread on cake.

Mrs. W. W. Casey

ORANGE CAKE

2 cups sugar
1 cup butter
1 cup milk

3 cups flour
2 teaspoons baking powder
Whites of 4 eggs

Vanilla

Cream the butter and sugar with the hand until soft; add the milk little by little and the flour in which has been sifted the baking powder, then the whites of the eggs beaten stiff, and the vanilla; bake in two square layer cake pans.

ORANGE ICING

Grate a large-sized orange, then cut the orange cross-wise; take out the pulp of the orange with a pointed knife and squeeze the orange to get all the juice; add a teaspoon of lemon juice and as much powdered sugar as is needed to make a very stiff icing. As soon as the cake is done, spread the icing on the hot cake, top and sides.

Mrs. Melrose

ORANGE CAKE

2 cups sugar
 $\frac{1}{2}$ cup butter
Yolks of three eggs
Whites of 3 eggs

$\frac{3}{4}$ cups orange juice
Grated rind of half an orange
2 cups flour
2 teaspoons baking powder

Mix in the order given, using only one-half of the beaten whites of the eggs, saving other half for frosting; bake in layer cake tins.

FILLING

1 orange
2 apples grated

Yolk 1 egg
 $\frac{1}{2}$ cup sugar

1 teaspoon vanilla

Scoop out the pulp of the orange with a spoon; add the apple, the sugar, and the egg; bring to a boil and when cool place between the layer, using boiled frosting for top and sides.

FROSTING

Boil one cup of sugar and one-half a cup of water to a thread; add to the remaining whites of eggs; add flavoring and spread on the cake.

Mrs. Brady

POTATO CAKE

- | | |
|-------------------------------------|---|
| 1 cup butter | $\frac{1}{4}$ cup milk |
| 2 cups sugar | 1 cup ground chocolate |
| Yolks of 4 eggs | 1 cup walnuts chopped |
| 2 cups flour | Beaten whites 4 eggs |
| 1 cup mashed potatoes, without salt | 1 teaspoon each cinnamon, cloves and nutmeg |
| 2 teaspoons baking powder | |

Cream together the butter and sugar, then add the yolks of the eggs; the flour, mashed potato, milk, chocolate, walnuts, spices, baking powder and lastly the stiffly beaten whites of the eggs; bake in a slow oven forty-five to sixty minutes.

Mrs. Lazarus

CUP POUND CAKE

- | | |
|---|--|
| 1 cup creamed butter | $1\frac{1}{2}$ cups sugar beaten with the eggs |
| $1\frac{1}{2}$ cups flour creamed with the butter | $\frac{3}{4}$ teaspoon baking powder |
| 1 cup eggs beaten very light | 1 teaspoon vanilla |

Mix a little at a time sugar and eggs with the butter and flour; beat until well blended; add the vanilla and the baking powder; bake in a moderate oven for one hour.

Mrs. Ferd. Levy

SPICE CAKE

- | | |
|-----------------------------|------------------------|
| $1\frac{1}{2}$ cups sugar | 3 eggs |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ a nutmeg |
| $\frac{1}{2}$ cup sour milk | 1 teaspoon cinnamon |
| 2 cups chopped raisins | 1 teaspoon cloves |
| 1 teaspoon baking soda | |

Flour sufficient to make a rather stiff batter and bake in loaf tins about three-quarters of an hour.

Mrs. Finger

MOCHA SPONGE CAKE .

1½ cups granulated sugar	1½ teaspoons baking powder
3 eggs	½ cup boiling water
1½ cups flour	Flavor to taste

Beat sugar and eggs together for five minutes; add three-fourths of a cup of flour well sifted and mix thoroughly; then add remaining flour with baking powder sifted into it; mix again; add the flavoring and lastly the hot water, pouring in slowly at first and stirring at the same time. The batter will be quite thin. Bake in a hot oven until light brown on top.

FILLING

2 cups powdered sugar	1 teaspoon chocolate (ground)
1 cup butter (washed)	3 tablespoons hot strong coffee

Cream sugar and butter, add chocolate and vanilla; lastly add the hot coffee little by little to prevent curdling. More coffee may be needed.

Mrs. Nisbet

STRAWBERRY CAKE

1 cup sugar	1 tablespoon butter, melted
1 cup flour	Yolk of one egg
1 teaspoon baking powder	Milk

Cream the sugar and butter, put into a cup two eggs and one yolk; fill cup with milk and add to the sugar and butter; then add the flour in which the baking powder has been sifted; beat thoroughly and bake in layers fifteen minutes.

FILLING

White of 1 egg	1 cup sugar
1 cup strawberries	

Put together and beat until stiff and creamy.

Mrs. Koop

SUNSHINE CAKE

Whites of 7 eggs	1 cup flour
Yolks of 5 eggs	½ teaspoon cream tartar
1½ cups granulated sugar	A pinch of salt
Flavor to taste	

Sift, measure and set aside flour and sugar; separate the eggs, putting the whites in the mixing bowl and yolks in the smaller bowl; beat yolks

to a very stiff froth; whip whites to a foam; add cream of tartar, salt and whip very stiff. Add sugar to whites and fold in the yolks and the flour. Put in moderate oven at once and bake from thirty to forty minutes.

Miss Janssen

STRAWBERRY FILLING

1 cup strawberries (not washed) 1 cup granulated sugar
White of one egg

Put all in a bowl together, mash and beat until the contents is so stiff it will not run; then put between layers.

Mrs. Shuman

PINEAPPLE FILLING

1 small can grated pineapple 1 tablespoon butter
 $\frac{2}{3}$ cup sugar Cornstarch

Heat altogether and thicken with cornstarch dissolved in a little water and cook five minutes.

Mrs. Goodhue

OLD DOMINION SOFT GINGER CAKE

1 cup butter 4 eggs
1 cup sugar $2\frac{1}{2}$ tablespoons ginger
1 cup molasses Cloves and cinnamon to taste
1 cup rich sour cream $\frac{1}{2}$ cup strips of candied orange
Flour (or orange marmalade)

Mix in the order given and add sufficient flour to allow the spoon to almost stand alone, that is, about the consistency of pound cake; add at the last one and one-half teaspoons of bicarbonate of soda.

Mrs. Easton

WHITE FRUIT CAKE

1 cup butter 2 even teaspoons of baking powder
2 cups sugar 1 pound each of seeded raisins,
1 cup sweet milk figs, and blanched almonds,
 $2\frac{1}{2}$ cups flour chopped fine
Whites of 7 eggs $\frac{1}{4}$ pound citron, chopped fine

Mix all thoroughly before adding the fruit; then add a teaspoon extract of lemon. Put the baking powder in the flour and mix it well before adding it to the other ingredients. Sift a little flour over the fruit before stirring it in. Bake slowly two hours and try with a splint to see when it is done. A cup of grated cocoanut is a nice addition to this cake.

Mrs. Early

Cookies

BOLDEMANN'S

*Breakfast Cocoa and Ground Chocolate You Will Find Perfect
in Quality, Purity and Strength*

Cookies

CHOCOLATE COOKIES

1½ cups sugar	1 cup milk
½ cup butter	3 cups flour
1 egg	2 teaspoons baking powder
½ cup ground chocolate	1 large cup walnuts

Mix very soft, roll, and bake quickly.

Mrs. Congdon

SOUR CREAM COOKIES

1 cup sour cream	1 even teaspoon soda
1 egg	1 cup sugar

Flour

Mix soft and roll thin, sift granulated sugar over the top; gently roll this in and bake. For a change add fruit and spices, and bake as cup-cakes, not mixing as stiff as for cookies.

Mrs. H. Warn

FRUIT COOKIES

2 cups sugar	3 teaspoons baking powder
¾ cup butter	Cloves
1 cup chopped raisins	Cinnamon
½ cup water	Nutmeg
1 egg	Flour

Cream the butter and sugar and the other ingredients, using sufficient flour to make a stiff dough; roll out and bake in a quick oven.

Mrs. Sneider

GINGER SNAPS

1 cup butter	¾ cup sweet milk
1 cup molasses	1 teaspoon soda
1 cup sugar	2 teaspoons ginger

Flour

Cream the butter and sugar together; add the molasses in which the soda has been dissolved, milk, ginger and sufficient flour to make a stiff dough. Roll out, cut in shapes desired, bake in quick oven. These are good for weeks.

Mrs. Hermans

LEMON SNAPS

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup butter
 2 eggs

$\frac{1}{4}$ teaspoon soda dissolved in
 1 teaspoon milk
 1 teaspoon extract of lemon

Flour enough to make a very stiff dough; roll very thin and bake quickly.
Mrs. F. Bain

LEMON CHEESE CAKES

Juice of six lemons
 2 cups sugar

Yolks of 6 eggs
 Whites of 3 eggs

Place the juice of the lemons in a double boiler, add the sugar, the yolks of the eggs, and the whites well beaten; mix all the ingredients thoroughly, then stir one way over the hot water until the mixture is a thick paste (cook about twenty minutes). The flavor is improved if a few thin parings of the lemon rind are placed in the mixture while it is cooking (remove before bottling); cover closely when quite cold; it will keep in a cool place for two weeks; this is sufficient for twenty-four cakes of puff pastry; it is also a good filling for layer-cakes and sandwiches.

Miss E. Lilian Smith

ROLLED OATS MACAROONS

1 tablespoon butter
 1 cup sugar

2 eggs beaten light
 $2\frac{1}{2}$ cups rolled oats

2 teaspoons baking powder

Combine mixtures and flavor; drop in small cakes and bake in slow oven; better to let them stand a half hour or so before cooking.

Mrs. F. G. S.

PEANUT WAFERS

$\frac{1}{2}$ lb. peanut butter
 $\frac{1}{2}$ pt. whites of eggs

1 lb. powdered sugar
 1 oz. wheat flour

Mix in the order given and drop on waxed pans; bake in a moderate oven.
Mrs. Boldemann

SHINGLES

$\frac{2}{3}$ cup lard
 $\frac{1}{2}$ cup syrup
 1 cup sugar
 1 egg

1 tablespoon vinegar
 1 tablespoon soda
 1 teaspoon cinnamon
 1 teaspoon nutmeg

1 pinch of salt

Boil lard and syrup together; put half of the soda in with the syrup and after it has boiled add the remaining soda which has been dissolved in the vine-

gar. Beat egg and sugar, add to the rest; also enough flour to roll very thin. Cut in the shape of shingles.

Mrs. W. Anderson

WALNUT DROPS

1 cup walnuts chopped fine	2 teaspoons vanilla
1 cup flour, (sifted)	1 tablespoon molasses
1 cup sugar	2 eggs

Mix together well and drop from spoon on buttered pan.

Mrs. Nisbet

WALNUT WAFERS

2 eggs	3 tablespoons flour
1 cup light brown sugar	A pinch of salt
$\frac{3}{4}$ cup chopped walnuts	

Beat the eggs and sugar together until the sugar is dissolved, then add the flour, salt and nuts. Invert a large dripping pan and grease the bottom well. Drop by teaspoons, a little distance apart; cook in a moderate oven; let cool on pan when they will easily slip off.

ROLLED WAFERS

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ cup powdered sugar	$\frac{7}{8}$ cup bread flour
$\frac{1}{2}$ teaspoon vanilla	

Cream the butter, add sugar gradually, and milk drop by drop, then add flour and flavoring; spread very thinly with a broad, long-bladed knife on a buttered, inverted dripping pan; crease in three-inch squares and bake in a slow oven until delicately browned; place pan on back of range; cut squares apart with a sharp knife, and roll while warm in tubular or cornucopia shapes. If squares become too brittle to roll, place in oven to soften. If rolled tubular shape tie in bunches with narrow ribbon. These are very attractive and may be served with sherbet, ice cream or chocolate; if rolled cornucopia shape they may be filled with whipped cream just before sending to the table. Colored wafers may be made from this mixture by adding leaf green or fruit red. If colored green flavor with one-fourth teaspoon almond and three-fourths teaspoon vanilla; if colored pink, flavor with rose. Colored wafers must be baked in a very slow oven and turned frequently, otherwise they will not be of the uniform color that is desired.

Mrs. F. G. Sanderson

Pies

DUTCH APPLE PIE

Peel and slice in about eighths, the apples; use a bottom crust only; stand the apples very thickly on the wide edge; sprinkle in a little flour, then a cup of sugar and season well with cinnamon, and fill as full as possible with cream. The canned cream can be used. Bake in a slow oven, as the apples burn easily.

Mrs. F. M. S.

BANANA PIE

Turn a deep pie-tin upside down; cover with pastry and bake to a delicious brown; slip the pastry off carefully and set on a plate to cool; fill with sliced bananas sprinkled with powdered sugar and lemon juice; cover with whipped cream which has been previously sweetened and flavored.

Mrs. Hagen

CREAM PIE

3 egg yolks	1 tablespoon butter
3 tablespoons sugar	1 cup milk
1 tablespoon flour	3 egg whites
1 teaspoon vanilla	

Mix egg yolks, sugar, flour, butter to a cream; add gradually the milk and the whites of eggs beaten stiff; flavor with vanilla; pour in crust and bake three-quarters of an hour.

Mrs. Robinson

LEMON PIE

Grated rind of 2 lemons	3 eggs
1½ cups white sugar	Juice of two lemons
2 heaping tablespoons unsifted flour or	2 cups water
1 tablespoon of cornstarch	Piece of butter, size of a walnut

Stir well together the grated rind of the lemon, sugar, flour or cornstarch; add the yolks of the three eggs well beaten; beat this thoroughly together; add the juice of the lemons, water and butter. Set on the fire in double boiler and cook until it thickens and will dip up on the spoon like cold honey. Remove from fire and when cool pour into deep pie pans with pastry. Bake. When done, cover with the whites of the eggs beaten with three small teaspoons of sugar; spread over the top, return to the oven and brown slightly.

Mrs. Cole

MINCE MEAT

1 lb. of cooked beef	1½ lbs. currants
1½ lbs. beef suet	½ lb. citron cut fine
3 lbs. sour apples	2 lbs. light brown sugar
3 lbs. seeded raisins	2 oranges, juice and rind
2 lemons, juice and rind	½ tablespoon cloves
3 teaspoons salt	½ tablespoon mace
2 nutmegs grated	1 pt. wine (port or sherry)
1 tablespoon cinnamon	1 pt. brandy
½ pt. sweet cider	

Have the beef freshly cooked and chopped; also the suet and apples chopped; mix all the ingredients thoroughly together and put in glass jars; will keep a long time in a cool place.

Mrs. Melrose

ENGLISH MINCE PIES

(Mincemeat)

Rind of 2 lemons	1 lb. Sultana raisins
6 apples	1 lb. chopped suet
Juice of four lemons	2 lbs. sugar
1 lb. chopped raisins	½ lb. chopped candied peel
1 lb. currants	(citron, orange and lemon)
2 tablespoons brandy or rum (this may be omitted)	2 tablespoons orange marmalade

Pare the yellow rinds of the lemons and boil until sufficiently tender to chop until very fine; bake the apples, remove the cores and skins, adding the remainder to the juice of the lemons, then add the raisins, currants, Sultana raisins, suet, sugar, candied peel, brandy and orange marmalade. Mix thoroughly and place in a stone jar; will be ready for use in twelve days.

Line the patty pans with puff pastry one-fourth of an inch thick; fill with mincemeat and cover with pastry; bake in a quick oven from twenty to thirty minutes, according to the size of the pie; brush the tops with white of eggs and sprinkle with powdered sugar.

PINEAPPLE PIE

½ cup butter	1 cup canned pineapple (chopped fine)
1 cup sugar	
Yolks of four eggs	1 cup sweet cream

Cream the butter and sugar; add the yolks of eggs and the pineapple and the cream; line a deep pie-tin with a good crust, fill with the above and bake

until done, then cover with the meringue made of the four egg whites and a little sugar; let slightly brown in the oven.

Mrs. Ryley

RAISIN PIE

1 cup sugar	1 cup chopped raisins
$\frac{1}{2}$ cup sweet cream	1 egg
$\frac{1}{2}$ teaspoon cinnamon and cloves	

Mix thoroughly and bake with two crusts.

Mrs. Congdon

SQUASH PIE

1 cup brown sugar	1 tablespoon ginger
2 tablespoons molasses	1 teaspoon cinnamon
1 pt. boiled squash	1 pt. milk
1 tablespoon melted butter	3 eggs
Salt	

Beat the eggs, add the sugar, molasses, mashed squash, butter, ginger, cinnamon, milk and salt; bake in one crust. This will make one large or two small pies. The Hubbard squash is the best.

Mrs. A. G. U.

SQUASH PIE

Buy canned squash, either S. & W. or American Club, add five eggs beaten well, two coffee cups sugar, two tablespoons melted butter, a little salt, a quart of milk, a teaspoon of cinnamon, ginger and nutmeg; mix well. This will make two large pies.

Mrs. F. M. S.

WONDERBERRY PIE

This is a comparatively new berry; is very easily grown and has a delicious flavor when cooked; take stems off and wash well; fill a lined pie-plate with the berries, allowing one teaspoon of flour to four tablespoons of sugar; make the pies with two crusts.

Mrs. W. E. Bain

PIE CRUSTS

1 lb. flour	6 oz. butter
6 oz. lard	Salt

Sift the flour; add the salt; chop into it the lard and butter; mix with as little ice-water (or as cold as possible) as will hold the ingredients together; allow it to stand in a cold place one hour before using.

Miss Greenlaw

Pies

COTTOLENE

is the pure food shortening for pies, pastry, etc.; is a pure, healthy vegetable oil product containing no trace of hog fat. Pie crust with lard is indigestible. Use one-fourth to one-third less of Cottolene than lard. Marion Harland writes: "I ceased using lard in my kitchen years ago and substituted Cottolene. I wish it were in my power to install this pure vegetable product in the esteem of my fellow housewives."

Hot Desserts

CHOCOLATE PUDDING

6 eggs (the yolks)	6 tablespoons ground chocolate
6 tablespoons sugar	6 tablespoons sweet cream
6 tablespoons cracker crumbs	6 egg whites

Beat the eggs separately; add to the yolks the sugar and beat again, then add the cracker crumbs, chocolate, cream, and lastly fold in the stiffly beaten whites. Put into a pudding mould and boil for one and one-half hours.

Mrs. F. L.

FIG PUDDING

$\frac{1}{2}$ lb. dried figs	$\frac{1}{2}$ lb. beef suet
$\frac{1}{2}$ lb. bread crumbs	2 eggs
2 oz. sugar	

Pour hot water over the figs and soak until soft (about ten minutes) strain off the water, chop the figs very fine with the suet, crumbs and sugar; when thoroughly mixed add the two eggs beaten until very light; pour into buttered pudding-moulds and boil for four or five hours. Serve with wine sauce. If butter is used instead of suet, add a cup and half of flour and one teaspoon and a half of soda, dissolved in hot water.

Mrs. Cole

GRAHAM PRUNE PUDDING

2 cups of stoned prunes	1 cup (large) sweet milk
$\frac{3}{4}$ cup New Orleans molasses	2 eggs
1 cup (large) graham flour	2 teaspoons soda
Spice to taste	

Dissolve the soda in hot water; add to the molasses; to this add the graham flour and sweet milk alternately, then the spice and the prunes cut very fine; lastly the well-beaten eggs. Pour into a well-buttered pudding-mould and steam for two hours. This makes two small puddings.

SAUCE

$\frac{1}{2}$ cup butter	Juice of one lemon
1 cup sugar	1 egg beaten well
1 tablespoon hot water	

Cream the butter and sugar together, beat the egg in, add the lemon gradually and the hot water; cook over hot water until thoroughly heated.

Miss Alma A. Greenlaw

INDIAN PUDDING

- | | |
|-------------------------------|--|
| 3 $\frac{1}{2}$ cups milk | $\frac{1}{3}$ cup New Orleans molasses |
| $\frac{1}{2}$ cup Indian meal | 3 oz. beef suet, chopped fine |
| $\frac{1}{2}$ teaspoon salt | |

Scald one and one-third cups milk, stir into it gradually the Indian meal and the molasses; beat until smooth and remove from the fire and cool; put into a baking-dish the beef suet and the salt, then add the cool pudding and one and one-third cups cold milk. Stir well. Add one cup of cold milk and do not stir again; bake *very slowly* five hours. Serve hot with cream or sweet butter; this may be cooked very nicely in the fireless cooker, taking twice the length of time and browned for the last half hour in the oven.

INDIAN TAPIOCA PUDDING

- | | |
|--|---------------------------------|
| 1 tablespoon pearl tapioca | $\frac{1}{2}$ tablespoon butter |
| 1 tablespoon Indian meal | 1 qt. milk |
| $\frac{1}{2}$ cup New Orleans molasses | $\frac{1}{4}$ teaspoon salt |

Soak the washed tapioca in the milk for three hours; add other ingredients, stirring the Indian meal to a smooth paste with a little of the milk before adding; bake slowly two hours. Serve hot with whipped cream. Raisins improve this pudding.

CHRISTMAS PUDDING

- | | |
|------------------------------|-----------------------------------|
| 1 lb. seeded raisins | Juice of both |
| 1 gill brandy | 4 oz. almonds |
| 1 lb. currants | 1 nutmeg grated |
| 2 oz. citron | 1 lb. sugar |
| 1 oz. each lemon and orange | 1 teaspoon salt |
| candied peel | 1 lb. stale bread crumbs |
| Grated rind of 1 lemon and 1 | 8 eggs |
| orange | 1 glass each of brandy and sherry |

Sufficient rich milk to slightly moisten pudding

Put the seeded raisins into a mixing bowl and pour over them the brandy; let these stand until the rest of the ingredients are prepared; wash the currants, rub dry on a towel, dust lightly with the flour; add to these the citron, lemon and orange candied peel cut in thin slices; the grated rind of the lemon and orange and the juice; blanch the almonds, split them and add the nutmeg, sugar, salt and bread crumbs; beat the eggs thoroughly, add to the other ingredients and stir in the brandy and sherry and the milk; stir well till ready to put into moulds; butter and slightly dust with flour and fill the moulds within half an inch of the top; lay over a buttered sheet of paper,

cover closely and boil for eight hours; keep the pudding moulds surrounded with boiling water; prepare a week before Christmas and when needed boil for an hour longer until they heat through thoroughly.

SAUCE

Cream together a large cup of sugar and half cup of butter; add the yolks of four eggs well beaten and one glass of sherry, a pinch of salt and a cup of rich milk; beat thoroughly, cook till creamy in double boiler.

Mrs. Schmolle

PLUM PUDDING

1½ lbs. butter	2 lbs. currants (carefully cleaned)
1 lb. sugar	½ lb. citron shredded
1 lb. suet	12 eggs beaten separately
2½ lbs. flour (sifted)	1 pt. sweet milk
2 lbs. raisins, (seeded)	½ oz. each cloves, mace, cinnamon
1 pint brandy.	and nutmeg

Cream butter and sugar; add yolks of eggs, then the milk, flour and whites of eggs alternately; dissolve spices in brandy and add the suet, finely chopped and the fruit well dredged with flour; put in buttered moulds and steam five hours. This recipe makes three medium sized puddings.

Mrs. W. E. Bain

PLUM PUDDING

1 lb. raisins cut in halves	1 glass brandy
1 lb. currants	1 glass sherry
1 lb. beef suet (chopped fine)	2 nutmegs grated
1 lb. bread crumbs	½ tablespoon cinnamon
1 lb. white figs (cut fine)	½ tablespoon mace
8 eggs	1 teaspoon salt
1 lb. sugar	1 pt. milk
1½ lbs. citron chopped fine	

Prepare with the exception of the eggs all the ingredients the day before; when ready to mix the pudding beat the eggs very light, then add the milk and beat both together and add to the other ingredients; the fruit must be well dredged with flour; steam six hours.

Mrs. Max Brown

Note: If the meat chopper is used in preparing fruit, suet and bread crumbs, all plum puddings can be made very much more easily and quickly.

M. R. T.

SUPERIOR SPICE PUDDING

1 teaspoon molasses	1 teaspoon cinnamon
1 tablespoon butter	$\frac{1}{2}$ teaspoon cloves
1 teaspoon soda	$\frac{1}{2}$ teaspoon allspice
A pinch of salt	1 cup chopped raisins
1 cup water	1 cup currants
4 cups sifted flour	$\frac{1}{2}$ cup finely chopped citron
2 well beaten eggs	

Beat together the molasses, butter, soda and salt; then add the water, the flour, and spices, raisins and currants which have been well dredged with flour, and citron, and mix well. Add the eggs, butter a three-pound pudding mould and pour the mixture into it and cover closely; surround with boiling water and steam for three hours; serve warm with either hard sauce or brandy sauce. This pudding will keep several weeks. Steam again three quarters of an hour when needed.

Mrs. McCarthy

SUET PUDDING

1 cup molasses	2 teaspoons cinnamon
1 cup milk	1 teaspoon cloves
1 cup raisins	1 teaspoon nutmeg
$\frac{1}{2}$ cup currants	$\frac{1}{2}$ teaspoon soda
$2\frac{1}{2}$ cups flour	1 cup chopped suet
$\frac{1}{2}$ cup citron	Salt to taste

Wash, dry and dredge the fruit; add the flour, molasses, spices, milk and soda; put the mixture into a buttered mould; surround the mould with boiling water; cover and steam three hours.

SAUCE

Two-thirds cup of sugar and one-third cup of butter creamed together; add one well-beaten egg and just before serving add enough boiling water to make the consistency of cream; add the flavoring desired.

Mrs. Stratton

HOT ZABAJONE

Put the yolks of six eggs, half a cup of sugar, half a cup of white wine into the top of double boiler; place this over the boiling water and beat with a French egg whip until thick, being careful not to cook it too long; serve hot in punch glasses with small fancy cakes.

Mrs. Beretta

Desserts

FOLGER'S GOLDEN GATE COFFEE

High Grade

High Price

Cold Desserts

CHOCOLATE BLANC MANGE

- | | |
|-----------------------------------|--------------------------------|
| 4 rounding tablespoons cornstarch | A pinch of salt |
| 1 qt. milk | 2 squares of Baker's chocolate |
| $\frac{1}{2}$ cup sugar | |

Mix the cornstarch with a little milk; put the remainder of the milk in double boiler; add the sugar, salt and Baker's chocolate and when hot stir the cornstarch in gradually, stirring frequently while the mixture cooks fifteen minutes; turn into one large mould or several smaller moulds and allow to cool; serve with either whipped cream, ice cream or cream and sugar.

Miss Velma Warn

COMPOTE OF BANANAS AND PEACHES

- | | |
|---|------------------------------|
| 1 $\frac{1}{2}$ cups boiling water | Rind and juice of one lemon |
| 1 heaping tablespoon powdered gelatine dissolved in | Rind and juice of one orange |
| $\frac{1}{4}$ cup cold water | 3 tablespoons sherry |
| 1 cup sugar | 6 peaches |
| | 8 bananas |

Whipped cream

Slice the peaches and bananas into a dish and add the wine; put one and one-half cups of the water into a saucepan; add the sugar, rind and juice of the orange and lemon and boil for ten minutes; remove from the fire; add the dissolved gelatine and strain over the fruit; set away until firm. Serve with whipped sweetened cream.

Mrs. Sneider

MACAROON BROMANGELON

Take one package of strawberry Bromangelon and prepare according to directions; allow one-half to congeal in a flat dish, putting remaining half in six claret cups; when it has become firm arrange lady-fingers in an upright position about the edges of the cups, leaving a space in the center into which you put the remaining Bromangelon mixed with half pint of whipped cream and half a dozen macaroons which have been softened in sherry wine; then add another spoonful of plain whipped cream, sweetened and flavored with vanilla; allow this to remain near the ice for a few hours. It may be served in the cups or removed by carefully running a knife around the edges.

Mrs. Brady

MAPLE CUSTARD

3 eggs, whites and yolks beaten 2 cups milk
 separately 1 cup thick maple syrup
 $\frac{1}{4}$ teaspoon salt

Add to the yolks the salt, milk and syrup; add the beaten whites and bake in custard cups set in a pan of boiling water about twenty minutes.

Miss Velma Warn

MARSHMALLOW CHARLOTTE RUSSE

Whip a pint of double cream; fold into it the stiffly beaten whites of two eggs; add two tablespoons of chopped blanched almonds; two tablespoons chopped candied cherries and ten cents worth of marshmallows pulled into small pieces; vanilla and powdered sugar to taste. Cut from the top of a round sponge cake one thin slice, hollow out the center of the cake leaving a wall or walls of about one inch thick; fill with the Charlotte russe mixture and cover with the round of the cake which was cut from the top.

Mrs. F. G. Sanderson

MARSHMALLOW FRUIT PUDDING

1 heaping tablespoon Knox's gelatine 1 cup sugar
 1 cup cold water 2 whites of eggs
 1 small can of pineapple or one cup of berries

Soak the gelatine in the cold water; add the sugar and boil; put into a large bowl and beat before it congeals; add the unbeaten whites of the eggs and beat with the egg beater half an hour until spongy; add the pineapple or berries and continue beating a few minutes; mould in cups and serve with cream.

Mrs. Hermans

COVERED PEACHES

Place in a platter a dozen preserved peaches; the syrup of these is used to sweeten the following cream: place one quart of milk with the syrup to heat in a double boiler on a slow fire; when scalded, add six ounces of ground almonds; allow it to cook for half an hour and just before removing from the fire add six well beaten eggs; then beat the cream thoroughly and pour over the peaches; brown a few minutes in a very hot oven. To be served cold.

Mrs. Boden

PINEAPPLE CREAM

- | | |
|------------------------|---------------------|
| 1 can grated pineapple | 1 package gelatine |
| 1 cup sugar | Whites of four eggs |
| 1 pt. whipping cream | |

Boil pineapple with juice and sugar twenty minutes; dissolve the gelatine in half a cup of cold water and strain; then add to pineapple and whipped cream, and lastly fold in the whites of the eggs beaten stiff. Put in mould and place on ice.

Mrs. Eckley

SPANISH SOUFFLE

- | | |
|------------------------------|---------------------|
| 1 stale sponge cake | 1 cup cold custard |
| 1 jar raspberry jam or jelly | 1 pt. whipped cream |
| $\frac{1}{2}$ cup sherry | Glace cherries |
| Pistachio nuts | |

Cut cake in slices, putting together with the jam, sandwich-fashion; put on serving dish (glass or silver) and pour sherry over the cake; when the sherry is absorbed pour the custard over; flavor and sweeten the cream, pile on the top of the cake, and garnish with the cherries and finely chopped pistachio nuts.

Mrs. Eva

SUMMER PUDDING

Rinse a plain mould with cold water; line with slices of stale sponge cake or bread; stew about one pound of blackberries; sweeten and while hot pour into the mould; cover with a thick round of cake and put a plate and a weight on top of it; let it stand until the next day if possible; serve cold with custard sauce. Almost any kind of juicy fruit may be used.

Mrs. Aldwell

WINE JELLY

- | | |
|---------------------------------------|----------------------------------|
| 2 $\frac{1}{2}$ cups sugar,) boil to | 1 box Knox's gelatine, dissolved |
| 4 cups water,) syrup | in one cup cold water |
| 2 whole cloves | 2 cups sherry |
| Rind of one lemon | Juice of 3 lemons |

Add the cloves and the rind of the lemon to the sugar and water; cover, and remove from stove for five minutes to draw out the flavors of clove and lemon; return to the stove and add the dissolved gelatine, sherry and the juice of the lemon; strain through a cheese cloth wet in hot water; put into moulds, chill and serve with cream.

Mrs. W. W. Casey

COLD ZABAJONE

Make the same as the hot zabajone; chill it, whip a pint of cream, sweeten and flavor with a little brandy; beat this into the zabajone; set into ice box and serve cold.

Mrs. Beretta

LEMON CREAM

4 eggs (yolks)	Grated rind and juice of 2 lemons
4 tablespoons sugar	$\frac{1}{2}$ teacup luke warm water
$\frac{1}{2}$ wine glass white wine	

Put the above in a double boiler and cook over hot water until of the consistency of whipped cream; remove from fire and when somewhat cool, whip in quickly the whites of the eggs previously beaten until stiff and sweetened; chill. Very dainty and delicious.

Mrs. Scott

MARSHMALLOW PUDDING

1 cup sugar	1 tablespoon vanilla
1 cup boiling water	Fruit coloring
2 tablespoons gelatine	Whites of two eggs

Soften the gelatine in a little cold water and then dissolve the gelatine and sugar in the boiling water. After this has partly cooled add the whites of the eggs (not beaten), vanilla and coloring. Beat with a Dover eggbeater about twenty minutes, or until quite stiff. Serve with whipped cream. (Will serve eight dishes).

Mrs. Early

Frozen Desserts

FROZEN PUDDING

1 pt. Charlotte Russe cream	Pineapple
Whites of three eggs	Flavoring
Maraschino cherries	$\frac{1}{3}$ cup sugar
1 doz. ladyfingers	

Whip the cream; fold into it the beaten whites of the eggs; add to this the chopped fruit and flavoring, also sugar. Line a mould with ladyfingers, pour the mixture in and cover mould tightly and surround with ice and salt, equal proportions, and allow to freeze; about one-fourth pound of cherries and one-fourth pound of pineapple will be needed for this pudding.

Mrs. Friend

ROSE ICE

Conceal a platter in pink rose petals, then place in center of platter a block of ice about eight by twelve inches which has been previously hollowed slightly; heap in this ice receptacle frozen strawberries. This is a very attractive way to serve an ice at the table.

Miss Pearl Waggoner

JUNKET ICE CREAM WITH PEACHES

4 cups luke warm milk	1 tablespoon cold water
1 cup heavy cream	1 tablespoon vanilla
$1\frac{1}{2}$ cups sugar	1 teaspoon almond extract
$\frac{1}{8}$ teaspoon salt	Green coloring
$1\frac{1}{2}$ junket tablets	1 can peaches

Mix first four ingredients and add junket tablets dissolved in cold water; turn into a pudding dish and let stand until set; add flavoring and coloring; freeze, mould and serve garnished with halves of peaches, filling cavities with halves of blanched almonds; turn peaches into a saucepan, add one cup of sugar and cook slowly until syrup is thick; cool before garnishing ice cream.

BAKED ALASKA

Whites of six eggs	2 qt. brick of ice cream
6 tablespoons powdered sugar	Thin sheet of sponge cake

Make a meringue of eggs and sugar; cover a board with white paper, lay on sponge cake, turn ice cream on the cake (which should extend one inch

beyond the cream) cover with meringue and spread smoothly; place on oven grate and brown quickly in hot oven. The board, paper, cake and meringue are poor conductors of heat and prevent cream from melting. Slip from paper on ice cream platter and serve.

CONCORD CREAM

1 pt. cream	Lemon or fresh lime juice
1½ cups grape juice	½ cup heavy cream
½ cup sugar	Pistachio nuts, finely chopped

Mix cream, grape juice and sugar; add lemon or lime juice to taste; freeze and serve in glasses; garnish with heavy cream beaten until stiff, sweetened and flavored. Sprinkle cream with nuts.

MAPLE PARFAIT

4 eggs	1 cup hot maple syrup
	1 pt. thick cream

Beat eggs slightly and pour on slowly the maple syrup; cook until mixture thickens; cool and add cream beaten until stiff; mould, pack in salt and ice and let stand three hours.

CHOCOLATE SAUCE

(To be served with Vanilla Ice Cream)

1½ cups water	1 tablespoon arrowroot
½ cup sugar	½ cup cold water
6 tablespoons grated chocolate	Few grains salt
½ teaspoon vanilla	

Boil water and sugar five minutes; mix chocolate with arrowroot to which water has been added; combine mixtures; add salt and boil three minutes. Flavor with vanilla and serve hot.

COFFEE SAUCE

(To be served with Vanilla Ice Cream)

1½ cups milk	½ cup sugar
½ cup ground coffee	¾ tablespoon arrowroot
	Few grains of salt

Scald milk with coffee and let stand twenty minutes; mix the main ingredients and pour on gradually the hot infusion which has been strained; cook five minutes and serve hot.

MAPLE SAUCE

(To be served with Vanilla Ice Cream)

Heat the required amount of maple syrup and serve.

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CHRISTMAS ICE CREAM

Make Pistachio Ice Cream in the following manner: one quart of thin cream, three-fourths cup of sugar, one tablespoon vanilla, one teaspoon almond extract, and color with Burnett's Leaf Green; mix these ingredients and freeze.

Line one-pound baking powder boxes or the freezer can with Pistachio Ice Cream; sprinkle with Sultana raisins which have been soaked one hour in brandy; fill the centers with Vanilla Ice Cream or whipped cream which has been sweetened and flavored with vanilla. Cover with Pistachio Ice Cream. Pack in salt and ice and let stand one and one-half hours.

This is to be served with claret sauce.

CLARET SAUCE

1 cup sugar

$\frac{1}{4}$ cup water

$\frac{1}{3}$ cup claret

Boil sugar and water eight minutes; cool slightly and add claret. Serve a spoonful of this in the center of a slice of Christmas Ice Cream.

Mary Robinson Thomas

FROZEN PUDDING

One pint Charlotte Russe cream beaten stiff and sweetened; divide into three parts; flavor one part with melted chocolate, another part with strawberry or raspberry jam and the third part with vanilla; pack in a tin melon mould putting grated or rolled macaroons between layers and any kind of glace fruit; pack in ice and salt for six hours.

Mrs. Max Brown

Sandwiches

SAN MATEO BAKERY

*Is Most Reliable in Furnishing Luncheon Pastry, Sandwich Bread
Patty Shells, Delicate Cakes for Afternoon Teas
Wedding and Birthday Cakes to Order*

Sandwiches

HINTS FOR THE FILLING OF SANDWICHES

Meats should be cooked until very tender for sandwiches; when sliced, the meat should be cut across the grain and as thin as possible; a filling of chopped corned-beef or ham is improved by the addition of mustard; use Worcestershire or horseradish sauce with roast beef or tongue; chopped capers, tomato sauce, catsup or mint sauce combine well with lamb; season chicken or veal with celery salt, and fish with lemon juice.

Chopped meat or fish may be mixed with salad dressings or any well-prepared dressing; chopped celery, cress, cucumbers, tomatoes or olives may be used with meat and dressing; lettuce leaves are usually served whole, the edges barely showing outside the sandwiches; fruits may be used for filling and moistened with fresh fruit juice; the dried fruits should be chopped and stewed.

Scented sandwiches are prepared by wrapping the butter to be used in a napkin and keeping it over night on beds of either violets, fragrant rose petals, clover blossoms or nasturtiums in a closely covered jar.

Fresh fruit sandwiches are nice made with thin water wafers.

CAVIAR SANDWICHES

Four tablespoons caviar, 15 drops of onion juice and a few drops of lemon juice rubbed to a smooth paste and spread on thin slices of buttered bread.

CHEESE AND ANCHOVY

2 tablespoons butter	$\frac{1}{2}$ tablespoon of vinegar
$\frac{1}{4}$ cup grated American cheese	Salt, paprika, mustard and anchovy essence

Cream the butter and cheese together; add vinegar and season with salt, paprika, mustard and anchovy essence; spread mixture between thin slices of bread.

Mrs. J. C.

LIVER PASTATE

Liver from any fowl will answer for this recipe. Boil the liver until very tender with an onion and a little salt. Place in chopping bowl with a hard-cooked egg, parsley, grated onion, pepper, salt and a dash of Worcester-

shire, a little lemon juice, paprika and a little melted butter. Chop all very fine, serve on buttered toast cut in fancy shapes. This makes a very nice sandwich paste or can be served as an appetizer.

Mrs. Baskette

NASTURTIIUM SANDWICHES

Spread thin slices of white bread with mayonnaise, then with nasturtium blossoms, and roll.

M. R. T.

PIMENTO SANDWICHES

Pimentos

Butter

3 breakfast cheeses

Cream the cheese with melted butter; add a little juice from the pimento; cut all the crusts from a loaf of bread and cut in lengthwise slices about one-third of an inch thick; butter and spread with cheese; then put three lengthwise strips of pimentos, and then two on the next slice and so on until the loaf of bread is used; let stand and cut, just before serving, like a loaf cake.

Mrs. Julia Donnelly

PIMENTO SANDWICHES

1 can chopped pimentos

Sweet or sour pickles chopped fine

4 or 5 hard-cooked eggs

Mayonnaise

Bread

Mix the chopped pimentos, hard-cooked eggs, pickles together with mayonnaise, and spread on thin slices of bread

Mrs. Bonner

SARDINE SANDWICHES

1 box best sardines, (boned)

1 teaspoon vinegar

1 small onion

Bread

Chop together the sardines and onion; stir into this the vinegar and spread on thin slices of buttered bread; cut in any shape desired.

Mrs. A. G. U.

Chafing Dish Recipes

CREAMED ASPARAGUS TIPS WITH POACHED EGG

Make a cream sauce with plenty of salt, pepper or paprika to give it flavor; add one can of asparagus tips (which have been rinsed thoroughly in cold water and drained); heat in shallow pan over boiling water; when at boiling point drop in whole as many eggs as desired, being careful not to break them and let them remain until the whites have coagulated. Serve on buttered toast.

Mrs. J. C.

CREAMED BRAINS

Parboil in water with a little vinegar and salt three sets calves brains; when cool cut in small pieces and stew in a little water with an onion and a bit of garlic cut very fine for twenty minutes; to this add a pint of cream, a piece of butter, pepper and salt and Worcestershire sauce; a drained can of mushrooms improves this dish. Thicken with flour or cornstarch diluted in a little milk and serve on buttered toast.

Mrs. Baskette

BRAINS A LA ITALIENNE

$\frac{1}{2}$ doz. brains	1 clove garlic, (chopped fine)
Chopped parsley	Pepper and salt
$\frac{1}{4}$ cup oil and butter	3 or 4 eggs
Parmesan cheese	

Thoroughly clean the brains, cut into pieces; fry a little parsley in the oil and butter, but do not let it brown; add the brains, the garlic, pepper and salt; beat the eggs light and add to them a little milk; pour this on the brains and stir as for scrambled eggs; sprinkle grated Parmesan cheese over this and serve immediately.

Mrs. L. E. B.

CRAB CREOLE

1 onion	1 teaspoon Worcestershire sauce
Butter	1 teaspoon flour
2 cups tomatoes	Small pinch soda
Meat of one crab	Toast
1 cup cream	

Brown the onion in the butter, add the flour, the tomatoes and cook slowly for half an hour; add the Worcestershire and the soda, the meat of the crab shredded, and lastly, a cup of cream; serve on buttered toast.

Mrs. Brady

CHEESE SOUFFLE

4 eggs	Salt and pepper
$\frac{2}{3}$ cup milk	1 tablespoon butter
1 cup mild cheese	

Mix the yolks with the milk, salt and pepper; melt the butter in a chafing dish; when hot add the cheese; after the cheese is melted add the yolks and milk; stir until it thickens, then add the whites (beaten stiff). Mix well, cover and let cook fifteen minutes over hot water, putting directly over the flame for a few minutes just before serving so that it may brown slightly.

CRAB OR LOBSTER A LA NEWBURG

Melt a piece of butter size of an egg, put into it one and one-half cups of crab meat (well shredded); stir thoroughly and add a pint of cream into which the yolks of eggs have been well mixed, a pinch of salt; beat again and just before serving add two tablespoons of sherry.

Mrs. W. Anderson

MINCED EGGS

6 hard-cooked eggs	Salt and pepper
1 cup sweet milk	1 tablespoon flour
1 tablespoon butter	Toast
$\frac{1}{2}$ teaspoon savory	Mushrooms
(chopped fine)	

Chop the eggs (not too fine); cook together the milk, butter, salt, pepper and savory; when this comes to a boil, stir in the flour blended in cold milk; cook until thick as cream; put in the eggs and stir gently for a few moments; serve on toast and garnish with mushrooms.

Mrs. W. E. Bain

GREEN PEPPER OMELET

1 sweet green pepper	4 eggs
1 tablespoon butter	4 tablespoons milk
$\frac{1}{2}$ teaspoon paprika	

Cut the pepper in tiny shreds; put the butter in omelet pan; when hot, add the green pepper and cook five minutes without browning; beat the eggs separately very lightly; add salt, pepper and milk to yolks and beat again; fold in the stiffly beaten whites and pour into omelet pan; cook about five minutes in very hot oven. Fold and serve on hot platter.

M. R. T.

PIGS IN BLANKETS

Drain and wipe dry large oysters; cut bacon in thin slices, and put one oyster in each slice of bacon; fasten together with a toothpick; cook in hot oven until bacon is crisp and serve on round piece of toast.

Mrs. H. W.

SWEET BREAD POULETTE

Soak one pound of sweetbreads in cold water, and change the water several times; put on the fire in cold water and cook slowly for fifteen minutes; remove all the strings and fibres possible without breaking the sweetbreads; put a tablespoon of butter in double boiler, and when melted add one tablespoon flour, mixing well; then add slowly drop by drop one pint of cream, stirring constantly; add the sweetbreads cut in dice, three dozen California oysters, one small can of French mushrooms, chopped truffles, yolk of one egg, two tablespoons sherry wine, salt, pepper, cayenne pepper and Worcestershire sauce to taste. Serve in chafing dish or in ramekins.

Mrs. Lazarus

TOMATO TOAST

3 tablespoons butter	1½ cups of tomatoes stewed and strained
3 tablespoons flour	
½ teaspoon salt	¼ teaspoon soda
½ cup scalded milk	6 slices toast

Put the butter into a saucepan; when bubbling add the flour and the salt; stir in gradually the tomato in which the soda has been dissolved; add the scalded milk and pour over the toast; serve at once.

Mrs. F. L. O.

TOMATO RAREBIT

2 tablespoons butter	½ teaspoon soda
2 tablespoons flour	2 cups finely cut cheese
¾ cup thin cream	2 eggs slightly beaten
¾ cup stewed and strained tomatoes	Salt
	Mustard
	Cayenne

Put butter in chafing dish; when melted add flour; pour on gradually cream, and as soon as mixture thickens add tomatoes mixed with soda; then add cheese, eggs and seasonings to taste; serve as soon as cheese has melted on Graham toast.

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WELSH RAREBIT

1 cup grated cheese	$\frac{1}{2}$ cup scalded milk or cream
1 egg	Salt and paprika
1 teaspoon mustard	1 tablespoon Worcestershire
2 tablespoons butter	sauce

Melt butter in chafing dish; add the cheese, mustard, salt, paprika and Worcestershire, then scalded milk and just before removing from the fire add beaten eggs.

Mrs. Goodhue

SHREDDED HAM WITH CURRANT JELLY SAUCE

$\frac{1}{2}$ tablespoon butter	Few grains of cayenne
$\frac{1}{3}$ cup currant jelly	$\frac{1}{4}$ cup sherry wine
1 cup cold cooked ham, cut in small strips	

Put butter and currant jelly into the chafing dish; as soon as melted add cayenne, wine and ham; simmer five minutes.

DEVEILED ALMONDS

2 oz. blanched and shredded almonds	2 tablespoons chopped pickles
Butter	1 tablespoon Worcestershire sauce
1 tablespoon chutney	$\frac{1}{4}$ teaspoon salt
Few grains of cayenne	

Fry almonds until well browned, using enough butter to prevent them from burning; mix remaining ingredients, pour over nuts and serve as soon as thoroughly heated. Serve with oysters.

FIG CUPS

$\frac{1}{2}$ lb. washed figs	1 teaspoon lemon juice
Chopped salted almonds	$\frac{1}{2}$ cup wine
2 tablespoons sugar	

Stuff figs with almonds; put sugar, lemon juice and wine in chafing dish; when heated add figs; cover and cook until figs are tender, turning and basting often; serve with Lady Fingers.

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Chafing Dishes

SHREVE & COMPANY

Chafing Dishes

Sterling Silver Tableware

Post Street and Grant Avenue

San Francisco

Confections

CARAMELS

1 cup granulated sugar	6 tablespoons chocolate
1 cup syrup	Butter size of a walnut
3 tablespoons milk	1 teaspoon vanilla

Mix altogether and cook until the syrup threads; add vanilla and pour into a well-greased pan; when cold cut into cubes.

Mrs. Wilson

CHOICE CREAM CARAMELS

2 cups sugar	2 cups cream
1½ cups corn syrup	1 cup nuts
1 cup butter	1 teaspoon vanilla

Put sugar, syrup, butter and one cup of cream over the fire; stir and cook until the mass boils throughout; then stir in gradually so as not to stop the boiling, the second cup of cream; boil to 250 degrees Fahrenheit, or when tested in cold water may be worked to a firm ball, stirring every three or four minutes. Stir in nuts and vanilla and turn into two brick-shaped bread pans; when nearly cold cut in cubes and roll the cubes in waxed paper; for chocolate caramels add two squares of unsweetened chocolate directly after the second cup of cream has been added.

M. R. T.

CHOCOLATE CREAMS

4 cups white sugar	3 bars cocoa-butter
½ teaspoon cream of tartar	Ground chocolate
1 cup water	Vanilla

Stir sugar and water together and allow it to boil until it threads or a soft ball is formed; remove from the fire and allow to cool until the outside of the saucepan is cold. Beat until the syrup thickens and turns white, then knead with the hands until it becomes creamy; divide into as many parts as you have coloring or flavoring; drop a little of the coloring or flavoring or both on to the fondant, mix again till these are thoroughly mixed through the fondant; make into any desired shape ready for dipping. Melt the cocoa butter over hot water and add to it sufficient chocolate to make of the desired thickness and color. Add the vanilla and while dipping keep this melted chocolate over the hot water. A fork or a knitting-needle may be used for dipping.

Mrs. Wilson

MOLASSES CANDY

2 cups molasses	2 tablespoons vinegar
2 cups sugar	1 teaspoon baking soda
Butter size of an egg	Flavoring
Walnuts or peanuts	

It is impossible to make this satisfactorily unless the real New Orleans molasses can be secured; boil molasses, butter, sugar, vinegar until it hardens when dropped in cold water; then remove from the fire, flavor as desired and stir in the soda; to this may be added walnuts or peanuts, or it may be turned out to cool in thin sheets, or it may be pulled until light color.

Mrs. Walling

MARSHMALLOWS

2 tablespoons gelatine	2 cups sugar
dissolve in	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup water	Flavoring

Water and sugar boiled to a thread, poured onto the gelatine and beaten until stiff, put into pan oiled with olive oil. In a half hour cut and roll in fine powdered sugar; use the flavoring desired (one teaspoon).

Mrs. F. G. S.

GENUINE PANOCHE CANDY

2 cups brown sugar	1 cup milk
1 cup white sugar	3 dessert spoons ground chocolate
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup walnuts, chopped fine
1 teaspoon vanilla	

Mix all the ingredients except the vanilla and let cook until when dropped into cold water it will form a soft ball; remove from the stove and flavor with vanilla, then add the nuts and beat until it begins to grain; then pour into buttered pans. When cold cut into small cubes. For plain panocha make as above and omit the chocolate. For maple panocha substitute maple sugar for the light brown and omit the chocolate.

Mrs. H. H. W.

SEA-FOAM CANDY

Boil to soft ball three and one-half cups sugar, one-half cup Karo Corn Syrup and a half cup of hot water; pour one-half cup onto the beaten whites of two eggs and beat until the remaining syrup boils to the hard-ball stage;

add this to the whites and continue beating, adding one and one-half cups chopped nuts, one teaspoon vanilla, one-fourth teaspoon salt; pour it in buttered pans to cool.

M. R. T.

CHOCOLATE CARAMELS

$\frac{1}{2}$ lb. Baker's chocolate	$\frac{1}{2}$ lb. butter
$1\frac{1}{2}$ lbs. brown sugar	1 cup rich cream
Vanilla	

Boil the chocolate, sugar, butter and cream one-half hour, stirring constantly; try in cold water and if a firm ball can be formed, take from the fire and flavor with vanilla and pour into buttered tins.

Mrs. Nickerson

OPERA CREAM CARAMELS

3 cups granulated sugar	$\frac{3}{4}$ cup glucose
$1\frac{1}{2}$ cups cream	Vanilla
1 cup walnuts	

Put over a hot fire the sugar, cream and glucose, and cook until it makes a very soft wax in water; add the vanilla, cook in a saucepan with a large surface; beat in "flops" with a wooden spoon; when it begins to "snap" add the walnuts (chopped). Pour on square buttered tins. When cold cut in cubes; keep in tin box. Makes about two and one-half pounds.

Mrs. Jury

Confections

MASKEY'S

The standard of Fine Candies

52 Kearny Street

Jellies, Jams and Marmalades

APRICOT AND PINEAPPLE MARMALADE

Wash and remove the pits from ripe apricots; take an equal amount of fresh pineapple and cut both into small pieces; allow one pound of sugar to each pound of fruit; mix altogether and let stand a few hours or over night until the syrup has formed a sugar; have your preserving kettle wet before putting in the fruit; then place it over the fire with an asbestos mat under the kettle and boil gently about an hour. A little preserved ginger or thinly sliced raw ginger root is sometimes an agreeable addition.

Mrs. Cole

UNCOOKED BERRY JAM

Mash the berries until no lumps remain; measure and add the same amount of sugar as there are berries; let stand until the sugar is dissolved, stirring occasionally. Put into glasses and set away. You may cover the jam with paper dipped in alcohol if you wish. Raspberries, blackberries, currants, loganberries or strawberries may be used.

Mrs. F. G. Sanderson

CONSERVE

4 lbs. red cherry currants

1 lb. raisins, (seeded)

4 lbs. sugar

2 oranges, (sliced)

Cut the oranges into cubes with the peels, mix all the ingredients together and boil twenty minutes.

Mrs. Koop

ORANGE MARMALADE

(1) Cut the oranges in very thin slices; to one quart of oranges add two quarts of water and let stand over night; remove all seeds.

(2) Boil briskly till the oranges can be mashed with a fork; remove from fire and let stand until cold.

(3) Measure, and to every twelve pints add ten pounds white sugar; boil rapidly until it "jells"; to insure a light color cook in bright tin this time.

Mrs. M. J. Green

TOMATO PRESERVE

- | | |
|-------------------------------|--------------------------------|
| 4 lbs. green tomatoes, sliced | 2 lemons |
| 2½ lbs. sugar | 3 or 4 small pieces gingerroot |

Cook until rich preserve.

Mrs. Cortelyou

ORANGE MARMALADE

- | | |
|----------------------|----------|
| 1 doz. navel oranges | 4 lemons |
| 8 lbs. sugar | |

Do not peel the fruit but slice very thin, rejecting the end slices. Add eight pints of water and let stand twelve hours; boil the water and fruit together for three hours; add the sugar and boil one hour.

Mrs. Merk

ORANGE MARMALADE

- | | |
|--|--|
| 12 Bitter Sweet oranges, rind of half; juice and pulp of all | 2 grape fruit; rind of half; juice and pulp of all |
| 6 lemons; rind of half; juice and pulp of all | 12 oranges, juice only |

Prepare the fruit and allow to stand over night; cook twenty minutes; add hot sugar and cook until it "jells". The fruit should be weighed before cooking, and to every pound of fruit allow three-fourths of a pound of sugar.

M. R. T.

SUNSHINE STRAWBERRIES

Equal amount of sugar and fruit; add sufficient water to the sugar to dissolve it; let this boil until the syrup will spin a hair; then put in fruit and boil fifteen minutes; then place fruit and syrup on platters in the sun on a table in the open air for a day or two until of the proper thickness; put into jelly glasses; when cool pour wax on top of glasses.

Note: Place table legs in cans of water to keep out ants, and cover platters with mosquito netting to keep out bugs and flies.

Mrs. Shuman

TURKISH DATES

- | | |
|--|-------------|
| 1 lb. dates | ½ cup sugar |
| ½ lb. almonds, blanched | 1 cup water |
| 1 teaspoon vanilla sugar or one-fourth of a vanilla bean | |

Remove stones from dates, put in their place half an almond; put sugar and water on stove to boil, add vanilla sugar or bean, bring to the boiling

point; add the dates, cover saucepan and stand on the back of the stove until the dates are swollen and soft and the syrup is dark and rich. Serve as any preserve. These are one of the dainties of all sweetmeats.

M. R. T.

COMPOTE JAM

5 lbs. stoned cherries	$\frac{1}{2}$ drawer of loganberries
1 drawer of strawberries	Sugar

Boil together the cherries, strawberries and loganberries, stirring occasionally for one half hour, then remove from the fire and measure cup for cup of sugar and boil ten minutes.

Mrs. Lezinsky

CRYSTALIZED APPLES

Make a syrup of one cup of sugar and a half a cup of water and the juice and rind of one lemon; peel and quarter six large red-skinned apples; place them in a Boston bean jar and cover with the syrup; cover closely and bake for two or three hours. If cooked too rapidly it will become a soft sauce. The apples should be clear and dark red when done and should not be stirred during the cooking. Serve cold with cream.

Mrs. R. J. J.

FIG MARMALADE

12 lbs. figs	6 oranges
12 lbs. granulated sugar	6 lemons

Pare and slice figs; cut the oranges rather fine; use the rind of two lemons and pulp of four; let this cook slowly until quite thick and rich; add the juice of the lemons just before putting in the jars or glasses. This amount makes eighteen glasses.

Mrs. A. M. E.

Jellies, Jams and Marmalades

WE are Particular!
S and W
Are YOU ?

Pickling

CHILI SAUCE

24 large ripe tomatoes	$\frac{1}{2}$ tablespoon allspice
6 bell peppers	$\frac{1}{2}$ tablespoon ground cloves
4 large onions	$\frac{1}{2}$ tablespoon red pepper
3 tablespoons salt	$\frac{1}{2}$ tablespoon black pepper
8 tablespoons brown sugar	1 tablespoon English mustard
1 tablespoon cinnamon	$\frac{1}{2}$ tablespoon celery seed
6 teacups vinegar	

Peel the tomatoes and mix all the ingredients together and boil slowly two hours.

Mrs. Shoup

CHOW-CHOW

7 lbs. green tomatoes	Vinegar
1 doz. onions	1 lb. brown sugar
8 or 10 green peppers	$\frac{1}{2}$ teacup white mustard seed
$\frac{1}{2}$ doz. cucumbers	$\frac{1}{2}$ teacup celery seed
$\frac{1}{2}$ pt. salt	1 tablespoon each of cinnamon, allspice and cloves

Chop the first four ingredients; sprinkle with salt and let stand over night; in the morning strain, cover with vinegar, let come to a boil, then strain again. Boil some fresh vinegar with the sugar, mustard seed, celery seed and spices. When scalding pour over the pickles and set away. Will keep for months without sealing.

Mrs. Hermans

CHOW-CHOW

2 lbs. green tomatoes	$\frac{1}{2}$ cup flour
1 cauliflower	$\frac{1}{2}$ cup English mustard
2 onions	$\frac{1}{2}$ cup sugar
5 bell peppers	1 teaspoon tumeric
6 cucumbers	2 qts. cider vinegar

Chop the first five ingredients in rather large pieces; put in a brine of one cup of salt to one gallon of water for twenty-four hours; then scald in brine and drain. Cook the remaining five ingredients until they thicken and then put in the first ingredients.

Mrs. Cortelyou

CHUTNEY

2 cups sugar	1 cup raisins
1 doz. sour apples	1 pt. vinegar
2 green peppers	1 tablespoon ginger
1 red pepper	1 tablespoon salt
2 small onions	1 cup lemon-juice
$\frac{1}{4}$ teaspoon red pepper	

Put apples, peppers, onions and raisins through the meat-chopper; then add the vinegar and sugar and boil together one hour; add to this the ginger, salt, lemon juice and the red pepper and boil another hour.

Mrs. Shoup

GREEN TOMATO PICKLE

Green tomatoes, (sliced)	Salt
Onions, (sliced)	Vinegar
Mustard to taste	Mustard seed

Fill an agate or earthenware dish by arranging two layers of tomatoes and one of onions; sprinkle each layer with salt; let stand over night; in the morning drain off about half the water that rises; add vinegar, mustard seed and mustard (previously mixed); boil from two to three hours, stirring frequently; when cold seal with paraffin. This recipe requires from five to six pounds of tomatoes.

TOMATO SAUCE (UNCOOKED)

1 peck ripe tomatoes cut fine	2 tablespoons cloves
4 large red peppers, chopped fine	2 tablespoons black pepper
12 onions, chopped fine	1 tablespoon cayenne
4 stalks of celery, chopped fine	2 cups sugar
4 tablespoons cinnamon	2 cups salt
2 qts. vinegar	

Mix onions and peppers with salt, let stand over night and in the morning drain off the water that rises; add other ingredients and bottle. (Excellent).

TOMATO SAUCE

1 peck ripe tomatoes	8 tablespoons salt
8 large onions	1 tablespoon allspice
$\frac{1}{2}$ lb. green peppers	1 tablespoon cloves
$\frac{1}{2}$ lb. sugar	1 tablespoon ginger
1 qt. vinegar	

Chop fine the first three ingredients, then add the remaining ingredients and boil two hours and seal in Mason jars.

Miss Mary A. Daly

PEACH OR APPLE CHUTNEY

12 lbs. peaches or apples	1 lb. green ginger
4 lbs. brown sugar	$\frac{1}{4}$ lb. garlic
2 lbs. Malaga raisins	$\frac{1}{2}$ lb. mustard seed
1 lb. salt	$\frac{1}{2}$ lb. red Chilis
4 bottles vinegar	

Slice the fruit and boil in two bottles of vinegar; make the sugar into a syrup with the other two bottles of vinegar; wash and dry the mustard seed in the sun; crush the seed slightly, then dry. Throw away the seed of the Chilis, and grind the remainder, also the garlic and ginger. Grind or pound them with vinegar. Boil altogether for twenty minutes. (Very good.)

Mrs. A. M. E.

MUSTARD PICKLES

1 qt. large cucumbers	2 qts. green tomatoes
1 qt. small cucumbers	3 heads cauliflower
2 qts. onions	6 green peppers
1 cup salt	1 gal. water

Slice the cucumbers, the onions, tomatoes and cut the cauliflower into small bits; add to this the chopped green peppers and put altogether into a stone jar, with a brine made of the salt and water; allow this to stand over night and in the morning drain the water off, putting on fresh water and cooking until tender, leaving out the small cucumbers. When tender, drain and add the following dressing: one gallon vinegar, twenty-four tablespoons dry mustard, four cups sugar, one cup flour, four teaspoons of tumeric. Put the vinegar on to boil; add to this the mustard, flour, sugar and tumeric wet with a little of the cold vinegar, then put the boiling sauce over the pickles and allow them to boil up once and bottle immediately.

Mrs. King

GREEN TOMATO SWEET PICKLE

8 lbs. green tomatoes, (chopped)	1 qt. vinegar
4 lbs. brown sugar	1 teaspoon each nutmeg, cloves and cinnamon

Boil the tomatoes and sugar three hours, then add the other ingredients and boil fifteen minutes. Keep in a cool place.

Mrs. Doane

RIPE TOMATO PICKLES (UNCOOKED)

3 pts. ripe but firm tomatoes, (chopped)	$\frac{1}{2}$ pt. or more sugar
1 pt. celery, (chopped)	$\frac{1}{2}$ pt. ripe mustard seed
$\frac{1}{4}$ pt. red peppers, (chopped)	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ pt. onions, (chopped)	1 teaspoon cinnamon
$\frac{1}{4}$ pt. salt	1 teaspoon nutmeg
1 pt. vinegar	

Mix thoroughly together, let stand a week before using and it will keep in a crock a year.

Mrs. C. J. Brown

TOMATO CATSUP

Boil sixteen quarts of ripe tomatoes, skins and all; when soft strain through a colander to remove the skins, using a wooden masher; put on the stove and boil again; then add one-half cup of salt, one pound of light brown sugar, one-fourth ounce of cayenne pepper, one and one-half ounces each of ground allspice, mace and celery seed, one ounce of ground cinnamon; mix well into the tomato; add one quart of best cider vinegar, mixing well. Pour this into a sieve that fits over a kettle and let the mixture run through. Boil until the thickness preferred, adding one-half pint good brandy ten minutes before the catsup is finished; bottle, seal tight and keep in a cool place.

Mrs. Shuman

GREEN TOMATO PICKLES

1 peck green tomatoes	1 oz. allspice
12 onions	1 oz. ground pepper
$\frac{1}{4}$ lb. mustard seed	1 bottle mustard
1 oz. cloves	1 lb. sugar
1 oz. ground ginger	Vinegar

Slice the tomatoes very thin; sprinkle with salt and let them remain twenty-four hours; slice the onions in the same way and at the same time; mix the mustard seed, cloves, ginger, allspice, pepper, and mustard all well together; drain the tomatoes; put a layer of these and a layer of onions and spices alternately in a preserving kettle; add the sugar, cover with vinegar and boil gently until transparent.

Mrs. Johns

Fruit Soups and Fruit Punches

CHERRY SOUP

For one quart of soup pit and crush three cups of cherries; add to them the juice of one lemon, sugar to taste and a dessert spoon of tapioca or sago. Simmer thirty minutes with a pint of water; rub smooth through a sieve and reheat, adding one tablespoon of claret and a pinch of salt; let cool, then place on ice before serving. Reserve a few stemmed cherries to put in the soup at the last.

M. R. T.

FRUIT PUNCH

1 qt. water	2 tablespoons sugar
1 heaping teaspoon tea	$\frac{1}{2}$ pt. pineapple or
2 or 3 lemons (juice and grated rind)	$\frac{1}{4}$ pt. grape juice
1 or 2 oranges (juice and grated rind)	$\frac{1}{2}$ pt. strawberries
	$\frac{1}{2}$ pt. loganberries or red raspberries

A few slices of bananas

Steep tea as for ordinary use, or add tea, sugar, lemons and oranges to the water and allow to stand over night; when ready to serve strain and add the rest of the fruit and a piece of ice. Any of these fruits may be omitted except the lemons. Loganberry or raspberry jelly will answer in place of the fresh fruit.

Mrs. C. J. B.

RASPBERRY SYRUP

Use about three drawers of raspberries; crush and add one quart of best claret; keep in a cool place until it ferments; stir each day, strain through a cloth bag and weigh; to each five pounds of juice add nine pounds of sugar. Stir thoroughly and let stand over night, then heat very slowly until it comes to a boil; skim and put in bottles.

Mrs. J. Levy

RASPBERRY SOUP

1 lb. granulated sugar	1 tablespoon corn-starch
2 qts. red raspberries	$\frac{1}{2}$ pt. sherry

Look the berries over carefully and mash; add sugar, and allow to stand one hour; press through a sieve; heat gradually, stirring frequently, and when boiling add the cornstarch which has been dissolved in just a little cold water. Boil five minutes; add half a pint of sherry, remove at once and let cool. When ready to serve pour it over shaved ice in glasses.

M. R. T.

Tried Medical Recipes for Invalids

ARROWROOT BLANCMANGE (U. S. Army Hospital)

Two tablespoons of arrowroot; two-thirds pint of hot water; two tablespoons of sherry or brandy; two teaspoons of sugar. Mix the arrowroot into a smooth paste with tablespoons of cold water. Add this to the hot water. Bring to a boil, stirring constantly till well blended and free from lumps. Let boil for ten minutes. Add the sugar and sherry or brandy. Beat up quickly and pour into a bowl or mould to cool. Arrowroot blancmange may be made with fresh hot milk or condensed milk diluted. If boiling water is used it causes the starch of the arrowroot, when first poured in, to form into lumps. Hence it is best to have the water not quite at boiling point.

BEEF ESSENCE

Cut the lean of beef into small pieces and place them in a wide-mouthed bottle securely corked, and then allow it to stand for several hours in a vessel of boiling water. This may be given to infants, who cannot take milk, in teaspoon doses, and in larger quantities to adults.

BEEF JUICE

Broil quickly some pieces of round or sirloin of a size to fit in the cavity of a lemon squeezer previously heated by being dipped in hot water. The juice, as it flows away, should be received into a hot wineglass, and, after being seasoned to the taste with salt and a little cayenne pepper, taken while hot.

SAVOURY CUSTARD

Add the yolks of two eggs to a cup of beef tea, with pepper and salt to taste. Butter a cup or jam pot, pour the mixture into it, and let it stand in a pan of boiling water till the custard is set.

A GRUEL

Beat an egg to a froth, add a wineglass of sherry, flavour with a lump of sugar, a strip of lemon peel, and a little grated nutmeg. Have ready some gruel, very smooth and hot, stir in the wine and egg, and serve with crisp toast. Arrowroot may be made in the same way.

HOME-MADE LIME WATER

Pour two quarts of hot water over fresh, unslacked lime (size of a walnut), stir till slacked, let stand till clear and bottle. Often ordered with milk to neutralize acidity of the stomach.

LINSEED TEA

Whole linseed, white sugar, each one ounce; licorice root, one half ounce; lemon juice, two ounces. Mix. An agreeable demulcent.

BRAN MUFFINS

1 qt. bran	$\frac{2}{3}$ cup molasses
1 pt. white flour	2 teaspoons cooking soda
1 pt. sweet milk	1 teaspoon salt

Mix the bran and white flour and salt. Add molasses in which the cooking soda has been dissolved, and lastly the sweet milk; bake in a moderate oven twenty-five minutes.

RICE WATER or MUCILAGE OF RICE

Thoroughly wash one ounce of rice with cold water. Then macerate for three hours in a quart of water kept at a tepid heat, and afterwards boil slowly for an hour, and strain. A useful drink in dysentery, diarrhoea, and irritable states of the alimentary canal. It may be sweetened and flavoured in the same way as barley water.

WHITE WINE WHEY OR POSSET

To half pint of milk while boiling in a saucepan add one wineglass of sherry, and afterwards strain through a muslin cloth. Sweeten with pounded sugar according to taste. A useful diuretic drink in colds and mild febrile disorders. For a child, give a tablespoon every two or three hours.

WINE JELLY (U. S. Army Hospital)

One fourth box of gelatine (one half ounce); one-fourth cup of cold water; one-half cup of sugar; one-half cup sherry wine; one and one-fourth cup of boiling water; one small piece of cinnamon. Put the gelatine and cold water together in a dish large enough to hold the whole mixture. Let it soak for an hour, then pour the boiling water (in which the piece of cinnamon has been simmering) over the softened gelatine. Add the sugar and wine, strain through a clean cloth into a china or granite-ware mould, and cool in a refrigerator or a pan of cold water.

Dr. Speigel-Allen

MENU NAMES OF DIFFERENT COURSES		<i>Wines</i>		PROPER TEMPERATURE OF WINES
<i>French</i>	<i>English</i>	CORRECT SERVING	GLASSES USED	
Huitres	Oysters	Sauternes	Light Green	Slightly cold, 50-55 F.
Potages	Soups	Sherry	Stem Glass, White	Slightly cold
Hors d'oeuvres	Dainty Dish	Rhine Wine	Green	Same as Sauternes
Poisson	Fish	Rhine Wine	Green	
Relevés	Removes	Clarets	Pure White	Even Temp., 65-75
Entrees	Entrees	Champagne	Pure White	Very cold or frigid
Entre mets	Vegetables	Madeira	Pure White	Even temperature
Sorbet	Punch			
Roti	Roast	Champagne	White	Slightly warm, 65-70
Gibier	Game	Burgundy	White	Slightly warm, 65-70
Froid	Cold Dish			
Sucres	Sweets	Port Wine	White	Even temperature
Fruit et Dessert	Fruit and Dessert			
Fromage	Cheese	Cognac et Liq.	Small White	
Cafe	Coffee			

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Mary Robinson Thomas

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